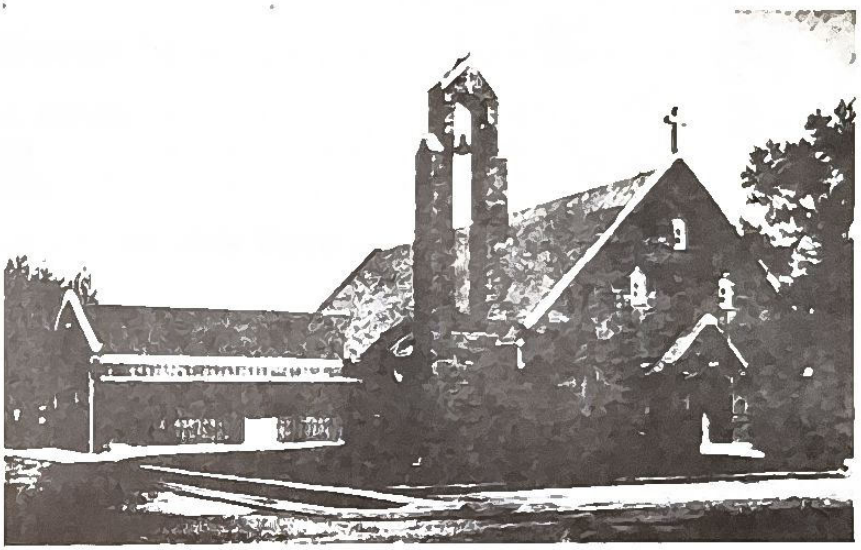
WHAT'S COOKING *in* BRUNING

Mrs. Alton Edwards
Bruning Neb.
68322
$3.00



The following recipes were gathered from members and friends by the ladies of Trinity Lutheran Church, Bruning, Nebraska in 1974

Art work by Dolores Johnson

"We may live without poetry, music and art:
We may live without conscience and live without heart
We may live without friends: We may live without books;
But civilized man cannot live without cooks."

Owen Meredith

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Weights and Measures

Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart
d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

Guide to Weights and Measures

1 teaspoon=60 drops
3 teaspoons=1 tablespoon
2 tablespoons=1 fluid ounce
4 tablespoons=1/4 cup
5 1/3 tablespoons=1/3 cup
8 tablespoons=1/2 cup
16 tablespoons=1 cup
1 pound=16 ounces
1 cup=1/2 pint
2 cups=1 pint
4 cups=1 quart
4 quarts=1 gallon
8 quarts=1 peck
4 pecks=1 bushel

Substitutions and Equivalents

2 tablespoons of fat=1 ounce
1 cup of fat=1/2 pound
1 pound of butter=2 cups
1 cup of hydrogenated fat plus 1/2 t. salt=1 cup butter
2 cups sugar=1 pound
2 1/2 cups packed brown sugar=1 pound
1 1/3 cups packed brown sugar=1 cup of granulated sugar
3 1/2 cups of powdered sugar=1 pound
4 cups sifted all purpose flour=1 pound
4 1/2 cups sifted cake flour=1 pound
1 ounce bitter chocolate=1 square
4 tablespoons cocoa plus 2 teaspoons butter=1 ounce of bitter chocolate
1 cup egg whites=8 to 10 whites
1 cup egg yolks=12 to 14 yolks
16 marshmallows=1/4 pound
1 tablespoon cornstarch=2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice+1 cup milk=1 cup sour milk
10 graham crackers=1 cup fine crumbs
1 cup whipping cream=2 cups whipped
1 cup evaporated milk=3 cups whipped
1 lemon=3 to 4 tablespoons juice
1 orange=6 to 8 tablespoons juice
1 cup uncooked rice=3 to 4 cups cooked rice

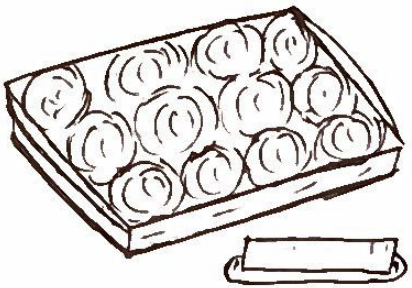
Approximate 100 Calorie Portions

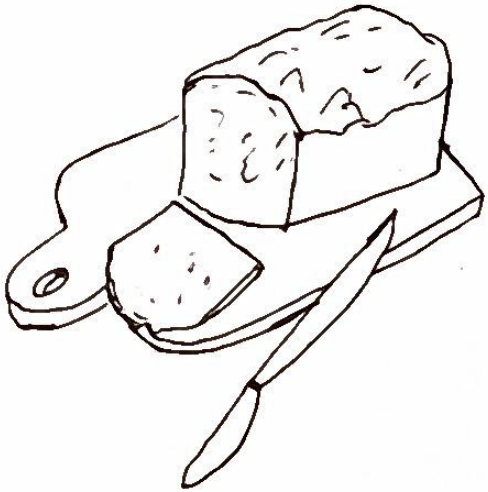
Almonds (shelled) — 12 to 15 nuts
Angel cake — 1¾ inch cube
Apple — 1 large
Apple pie — ⅓ normal piece
Apricots — 5 large
Asparagus — 20 large stalks
Bacon — 4 or 5 small slices
Bananas — 1 medium
Beans — ⅓ cup canned baked
Beans — green string — 2½ cups
Beets — 1⅓ cups sliced
Bread — all kinds — slice ½ inch thick
Butter — 1 tablespoon
Buttermilk — 1⅛ cups
Cabbage — 4 to 5 cups shredded
Cake — 1¾ inch cube
Candy — 1 inch cube
Cantaloupe — 1 medium
Carrots — 1⅔ cups
Cauliflower — 1 small head
Celery — 4 cups
Cereal — uncooked — ¾ cup
Cheese — 1⅛ inch cube
Cottage cheese — 5 tablespoons
Cherries — sweet fresh — 20 cherries
Cookies — 1 to 3 inches in diameter
Corn — ⅓ cup
Crackers — 4 soda crackers
Crackers — graham — 2½ crackers
Cream — thick — 1 tablespoon
Cream — thin — 4 tablespoons
Cream sauce — 4 tablespoons
Dates — 3 to 4
Doughnuts — ½ doughnut
Eggs — 1⅓ eggs
Fish — fat — size of 1 chop
Fish — lean — size of 2 chops
Flour — 4 tablespoons
Frankfurter — 1 small
French dressing — 1½ tablespoons
Grapefruit — ½ large
Grape juice — ½ cup
Grapes — 20 grapes
Gravy — 2 tablespoons
Ice cream — ¼ cup
Lard — 1 tablespoon
Lemons — 3 large
Lettuce — 2 large heads
Macaroni — ¾ cup cooked
Malted milk — 3 tablespoons
Marmalade and jelly — 1 tablespoon
Marshmallows — 5 marshmallows
Mayonnaise — 1 tablespoon
Meat — cold sliced — ⅛ inch slice
Meat — fat — size ½ chop
Meat — lean — size 1 chop
Milk — ⅝ cup (regular)
Molasses — 1½ tablespoons
Onions — 3 to 4 medium
Oranges — 1 large
Orange juice — 1 cup
Peaches — 3 medium fresh
Peanut butter — 1 tablespoon
Pears — 2 medium fresh
Peas — ¾ cup canned
Pecans — 12 meats
Pie — ¼ ordinary serving
Pineapple — 2 slices 1 inch thick
Plums — 3 to 4 large
Popcorn — 1½ cups
Potatoes — sweet — ½ medium
Potatoes — white — 1 medium
Potato salad — 1 cup
Prunes — dried 4 medium
Radishes — 3 dozen red button
Raisins — ¼ cup seeded or 2 tablespoons seeded
Rhubarb — stewed and sweetened —½ cup
Rice — cooked ¾ cup
Rolls — 1 medium
Rutabagas — 1⅔ cups
Sausage — 2 small
Sauerkraut — 2½ cups
Sherbet — 4 tablespoons
Spinach — 2½ cups
Squash — 1 cup
Strawberries — 1⅓ cups
Sugar — brown — 3 tablespoons
Sugar — white — 2 tablespoons
Tomatoes — canned — 2 cups
Tomatoes — fresh — 2 to 3 medium
Turnips — 2 cups
Walnuts — 8 to 16 meats
Watermelon — ¾ slice 6 inches diameter

BREAD

and

ROLLS





BREADS - ROLLS

FRENCH BREAD

Lorraine Philippi

1 pkg. dry yeast
1 1/2 c. warm water
1 T. sugar
1 1/2 tsp. salt
1 T. shortening (soft)
4 c. flour (approximately)

Sprinkle yeast into 1/2 cup water; stir. Dissolve sugar and salt into remaining 1 cup water. Add shortening and yeast. Mix. Add flour; mix. Work through dough at 10 minute intervals for 5 consecutive times. Turn dough onto lightly floured surface and divide in half. Let rest 10 minutes. Roll each ball into 12x9 inch rectangle, then roll firmly as for jelly roll, starting with long side; seal edges.

Place rolls on baking sheet. Score top 6 times. Cover and let rise 1 1/2 hours. Bake at 400° for 30 to 35 minutes.

Brush with melted butter.

QUICK METHOD BREAD

Rhoda Hulse

1 qt. lukewarm water
1 cake Fleischmann's fresh yeast
2 T. sugar
2 T. shortening (melted)
3 qts. flour (sifted)
1 T. salt

Dissolve yeast and sugar in warm water. Add shortening and 1/2 of flour. Beat until smooth, then add salt and balance of flour (or enough to handle). Knead until smooth. Place in large greased bowl and let rise 1 hour. Mold into loaves and let rise until double in bulk. Bake an hour at 350°. Makes 3 average or 2 large loaves.

FOUR "BONES" IN ORGANIZATIONS

The WISH-bone--the members who sit around and wish something could be done.
The JAW-bone--members who talk about getting things done.
The KNUCKLE-bone--those who knock everything that is done.
The BACK-bone--those who pitch in and get things done.

WHITE BREAD (4 LOAVES)

Mrs. Loyd Reichert

2 pkgs. yeast
4 1/2 c. water (can be part potato water)
1 1/2 c. powdered milk
14 to 14 1/2 c. flour
6 T. sugar
2 T. salt
4 T. shortening

Put about 1/3 of the flour, dry milk, sugar, salt and dry yeast in a bowl and mix. Heat liquid with shortening and cool to lukewarm; add to dry ingredients and mix well. Then beat at medium speed with mixer. Add a little more flour and mix at high speed for 2 more minutes. Stir in remaining flour with a spoon. Then mix by hand until dough comes clean from bowl. (Brands of flour may differ so flour mixture is approximate.)

Turn out on lightly floured board, cover and let rest about 10 minutes. Knead until smooth and satiny. Place in greased bowl turning once to bring greased side up. Cover and let rise until double (about 1 hour). Punch down and let rise again until almost double (about 30 minutes). Punch down and divide into 4 equal parts, let rest 10 minutes for easier handling.

On lightly floured board, using a rolling pin to work out air bubbles, roll each portion into approximately 9 inch wide rectangle, then roll shaping into loaf. Place each loaf in greased 9x5x3 inch pan, placing sealed edges down and grease top of loaf. Let rise until well rounded.

Bake at 400° for 30 to 35 minutes or until golden brown. Take out of pan and cool on racks. Loaves can be frozen for later use.

WHOLE WHEAT BREAD

Mrs. Eldo Wyssman

2 c. milk (scalded)
2 T. brown sugar
2 tsp. salt
2 T. shortening
1 pkg. yeast
1/4 c. lukewarm water
2 c. whole wheat <u>or</u> graham flour
4 c. white flour (approximate)

Scald milk, add sugar, salt and shortening. Cool to lukewarm. Soften yeast in warm water for 5 to 10 minutes. Combine with lukewarm milk mixture. Add 1/2 of the flour. Beat until smooth. Work in enough flour so that dough forms irregular ball and comes away from side of bowl. Let dough rest for 10 minutes,

Continued Next Page.

WHOLE WHEAT BREAD (Continued)

before kneading. This makes dough easier to handle. Knead on slightly floured board until dough is smooth and elastic. Place in greased bowl, turning dough so all sides are greased. Cover.

Let rise until double. Punch down and let rise again until double in bulk (2nd rising can be omitted if in a hurry). After second punching down, let rest for 5 to 10 minutes to make dough easier to handle. Form loaves, place in greased loaf pans and grease top of loaves. Let rise until double in bulk.

Bake in pre-heated 375° oven for 45 to 60 minutes. Bread is done when it shrinks from sides of pan and gives hollow sound when tapped on bottom or sides. Remove from pans and let cool on wire rack. Brushing crust with shortening makes crust shiny and tender, but less crisp. Yield: 2 loaves.

SWEDISH RYE BREAD

Mrs. W. H. Ortgies
Ong, Nebr.

1 pkg. yeast
1/4 c. warm water
1/4 c. brown sugar
1 T. salt
1 1/2 c. hot water
2 1/2 c. rye flour
1/4 c. light molasses
2 T. shortening
2 to 3 T. caraway seed (optional)
3 1/4 to 4 c. white flour

In large bowl combine brown sugar, molasses, salt, shortening and hot water, stir until sugar is dissolved. Add rye flour and beat well. Add yeast and caraway seeds. Mix well. Stir in flour to make soft dough. Cover. Let rest 10 minutes. Knead on floured surface until smooth, about 10 minutes. Place in greased bowl and grease dough. Cover. Let rise in warm place until doubled, about 1 1/2 hours. Punch down, divide into 2 portions.

Make 2 round loaves and place on greased cookie sheet. Cover and let rise until doubled, about 1 1/2 hours. Bake for 25 to 35 minutes in 375° oven. Brush with butter. Cool on rack.

Success in baking breads or rolls is never let dough get chilled-keep in warm place while rising.

The only food that doesn't go up in price is food for thought.

SWEDISH RYE BREAD

1 pkg. yeast
1/2 c. warm water
2 c. rye flour (sifted)
1/2 c. dark molasses
1 egg (slightly beaten)
1/4 c. brown sugar (optional)
1/3 c. liquid shortening
1 tsp. salt
2 c. boiling water
6 to 6 1/2 c. white flour (sifted)

Combine rye flour, molasses, sugar, shortening and salt. Add boiling water. Stir well. Cool to lukewarm. Add softened yeast (yeast softened in 1/2 cup warm water). Gradually stir in flour. Mix well. Turn out on well floured surface. Cover, let rest 10 minutes. Knead until dough is smooth and satiny. Place in lightly greased bowl, turning once to grease surface.

Cover, let rise in warm place for 1 1/2 hours until double. Punch down, cover, let rise 30 minutes until almost double. Turn out on lightly floured surface and divide into 3 parts. Form into loaves, or balls. Place in greased pans. Cover, let rise for 1 hour until almost double. Brush loaves with egg; bake at 350° for 35 to 40 minutes.

DILLY BREAD

Mrs. Selma Sander

1 pkg. yeast
1/4 c. warm water
1 c. creamed cottage cheese
2 T. sugar
1 T. instant minced onion
1 T. butter or oleo
2 tsp. dill seed
1 tsp. salt
1/4 tsp. soda
1 egg (unbeaten)
2 1/4 to 2 1/2 c. all purpose flour

Heat cottage cheese to lukewarm. Soften yeast in water; combine in mixing bowl, cottage cheese, sugar, onion, oleo, dill seed, salt, soda, egg and softened yeast. Add flour to form a stiff dough, beating well. Cover. Let rise in warm place until light and double in size (about 50 minutes). Stir down, turn into pan; let rise about 30 to 40 minutes.

Bake at 350° for 40 to 50 minutes. Brush with butter and sprinkle with salt.

Work as if you were going to live a hundred years;
Pray as if you were going to die tomorrow.

SANDWICH BREAD

Mildred Leenerts

1 pkg. dry yeast
1/4 c. warm water
2 T. sugar
1 1/2 tsp. salt
3/4 c. hot water
1 1/2 T. onion (chopped)
3 T. green pepper (chopped)
2 T. pimiento (chopped)
3 to 3 1/2 c. flour (sifted)

Soften yeast in warm water. Combine next 6 ingredients and cool to lukewarm. Mix in 1 cup of the flour. Add yeast mixture. Then add rest of flour. Knead. Let rest 10 minutes and then knead 8 to 10 minutes. Put in greased bowl. Cover. Let rise to double. Punch down. Let rest 10 minutes. Knead.

Form into loaf and put in bread pan or can be put in small tin cans. Let rise to double. Bake loaf 40 to 45 minutes at 400°. This is good spread with soft cheese.

CHEESE ROLL LOAF

Irene Ellermeier

2 pkgs. yeast
1 c. warm water
1 T. salt
1/3 c. sugar
1 (10 1/2 oz.) can condensed onion soup
1/4 c. shortening (melted)
2 c. whole wheat flour
2 to 2 1/2 c. all purpose flour
2 T. margarine (melted)
1 tsp. dill seed
2 c. Cheddar cheese (shredded)

Soften yeast in warm water. Add next 4 ingredients. Stir in whole wheat flour and enough all purpose flour to form a stiff dough. Turn out on floured surface, knead until smooth (5 to 7 minutes). Place in greased bowl, let rise 1 1/2 hours.

Roll out 1/2 of dough to 14x10 inch rectangle. Brush with melted butter and 1 cup cheese. Sprinkle 1/2 teaspoon dill over rectangle. Starting with 10 inch side, roll up jelly roll fashion; seal edges. Cut into 8 slices. Keep slices together. Put in 9x5x3 inch loaf pan.

Repeat with remaining dough. Cover, let rise until doubled. Bake in moderate oven (350°) for 40 to 50 minutes. Remove from pans to cool.

There is one thing about baldness--it's neat.

JULE KAGA - CHRISTMAS BREAD

Mary Heinrichs

3/4 c. milk
1/2 c. sugar
1 tsp. salt
1 stick oleo
1/2 c. warm water
2 cakes yeast

Scald milk, stir in sugar, salt and oleo. Cool. Stir yeast in water. Stir the 2 mixtures together. Add 2 cups flour, 1 teaspoon cardamon. Beat until smooth. Stir in about 2 cups flour. Knead. Place in greased bowl. Let rise about 1 hour. Punch down. Knead in 1/2 cup raisins, 1/4 cup citron, 1/4 cup candied cherries, 1/4 cup almonds (chopped). Form into round ball. Cover. Let rise 1 hour. Bake 40 minutes at 375°.

Frost and dot with almonds and candied fruit.

SANDWICH BUNS

Mrs. Harlan Higel

2 pkgs. yeast
1/4 c. lukewarm water
1 c. milk
1/4 c. sugar
2 tsp. salt
1/4 c. lard
2 eggs
4 1/2 c. flour (sifted) (approximate)

Soften yeast in lukewarm water. Scald milk, add sugar, salt and lard. Cool to lukewarm. Add 2 cups flour. Mix to smooth batter. Add eggs. Beat thoroughly, add softened yeast. Mix well. Add remaining flour to make a soft dough. Knead until soft and satiny. Place in lightly greased bowl. Grease surface.

Cover. Let rise about 1 1/2 hours in warm place. Punch down. Shape into buns. Place on greased baking sheets. Let rise until double (about 1 hour). Bake in moderate oven 375° about 20 minutes.

QUICK ICEBOX BUNS

Darlene Houser

1 cake yeast
2 c. lukewarm water
1/2 c. sugar
1 egg (beaten)
1 tsp. salt
1/2 c. lard
7 c. flour

Dissolve yeast in lukewarm water, add remaining ingredients. Dough should be sticky. Let rise until double in bulk. Shape into buns. Let rise again until double in size. Bake 20 minutes at 350°.

DINNER ROLLS

Darlene Norder

2 pkgs. yeast
1 c. water
1 tsp. sugar
2 c. milk (scalded)
2/3 c. shortening (melted)
3/4 c. sugar
4 tsp. salt
2 eggs (beaten)
10 to 11 c. flour

Soften yeast in warm water. Add 1 teaspoon sugar to yeast mixture. Add cooled milk, shortening, sugar and salt. Add eggs and beat well. Add flour to make soft dough. Let stand 10 minutes. Knead on lightly floured surface until smooth and elastic.

Place in greased bowl, turning once to grease surface and cover. Let rise until double in bulk. Shape dough into rolls and place in pan. Let rise. Bake 15 to 20 minutes at 425°.

BASIC RECIPE FOR QUICK ROLLS

Merle Middendorf

1 c. sour cream
1/8 tsp. soda
2 T. shortening
3 T. sugar
1 tsp. salt
1 large egg
1 cake dry yeast
3 c. flour (sifted)

Boil sour cream, add soda, stir and blend in shortening, sugar, salt. Add egg and yeast. Stir in flour. Knead lightly on floured board, let stand 5 minutes. Form into rolls or make a rectangular roll 10x16 inches, cover with cinnamon and sugar. Cut into 12 strips and twist. Let rise for about 15 minutes. Then bake about 15 minutes at 350°.

Ice while warm with powdered sugar frosting.

QUICK AND EASY BATTER ROLLS

Mary Heinrichs

2 pkgs. yeast
1/2 c. warm water
3/4 c. milk
1/4 c. sugar
1 tsp. salt
1/2 stick oleo
1 egg

Dissolve yeast in water. Warm milk, sugar, salt and oleo. Add 2 cups flour to above. Beat well. Add about 1 1/2 cups flour. Dough will be sticky. Cover and let rise in warm place until double, 30 to 60 minutes. Shape into rolls. Let rise 30 minutes.

Bake at 350° about 20 to 25 minutes.

All people SMILE in the same language.

HAMBURGER BUNS

Roma Heinrichs
Strang, Nebr.

1/4 lb. yeast
1 c. warm water
1 c. sugar
3 c. warm water
1 c. dried milk
1 c. warm water
2 T. salt
5 eggs
1 c. shortening
16 to 18 c. flour

Combine yeast and 1 cup water, stir and add 3 cups more warm water. Dissolve dry milk in 1 cup warm milk, add salt, eggs, shortening and flour. Mix all together and knead well. Let rise until double. Punch down and let rest 10 minutes. Shape into buns. Let rise. Bake 20 minutes at 375°.

Makes 6 dozen buns.

OVERNIGHT ROLLS

Mrs. Max Lichti
Geneva, Nebr.

4 c. water
1 1/2 c. sugar
1 c. shortening
1 T. salt
4 eggs (beaten)
1 pkg. yeast
1/2 c. warm water
12 to 14 c. flour

Boil 4 cups water and sugar for 5 minutes. Take off stove and add shortening and salt. When it is about lukewarm, add 4 eggs (beaten). Let yeast soak in 1/2 cup warm water. When first mixture is lukewarm, add yeast and mix in flour for a fairly stiff dough. If you start about 1 or 2 P.M., they will be ready to punch down about 5 or 6 o'clock.

Then at bedtime, make into buns or rolls and cover with a cloth. Leave overnight. Bake 20 minutes at 325° for glass pan or 350° otherwise.

TOPPING:

2 sticks margarine
3 T. syrup
2 c. brown sugar
Several T. water

Bring to boil. Pour over rolls when about 1/2 baked. Return to oven and finish baking.

Learn from the mistakes of others. You don't have time to make them all yourself.

NO KNEAD ROLLS

Marilyn Philippi

1 1/2 c. warm water
4 c. flour (sifted)
1/3 c. shortening (soft)
1 egg
2 pkgs. yeast
1/4 c. sugar
1 1/2 tsp. salt

Pour water in large mixing bowl. Add yeast. Let stand a few minutes, stir to dissolve. Add sugar, salt, shortening, egg and 1/2 of flour. Beat until smooth. Add rest of flour. Scrape side of bowl. Cover, let rise in warm place until double in bulk (about 30 minutes). Grease muffin pans, spoon in batter, filling each cup about 1/2 full. Let rise until they reach top of muffin cups. Bake in hot oven 10 to 15 minutes. Good frozen.

NO KNEAD ROLLS

Mrs. Eldo Wyssman

1 c. milk
2 T. sugar
1 1/2 tsp. salt
1/4 c. shortening
1 pkg. yeast
1/4 c. lukewarm water
1 egg
3 1/2 c. flour

Scald milk, add sugar, salt and shortening. Cool to about 83°. Soften yeast in lukewarm water 5 to 10 minutes and combine with lukewarm milk mixture. Add egg and flour and beat until smooth. Place dough in greased bowl, brush top with melted shortening and cover with towel. Store in refrigerator 2 hours.

If you are in a hurry, just let dough stand 10 minutes. Make into cinnamon rolls as follows:

Roll out dough into oblong 12x20x 1/2 inch. Brush or spread with 4 tablespoons butter or oleo (melted). Combine 3/4 cup sugar, 2 teaspoons cinnamon; mix. Save 2 tablespoons of sugar-cinnamon mixture for roll tops.

Sprinkle remaining mixture on dough. (If desired, 1/3 cup raisins can be sprinkled over oblong.) Roll as for jelly roll. Seal edges firmly. Slice in 1 inch pieces. Place cut side up 1/2 to 1 inch apart on greased 8x15 inch pan. Sprinkle with remaining sugar-cinnamon. Cover, let rise in warm place until double in bulk. Bake at 350° for 25 to 30 minutes.

Can be topped with icing if desired. Yield: 20 to 25 cinnamon rolls.

POPOVERS

Janice Fintel
Carleton, Nebr.

1 c. flour
1/2 tsp. salt
1 c. milk
2 eggs

Heat oven to 425°. Beat ingredients together with rotary beater just until smooth. Over-beating reduces volume. Pour into well greased deep muffin cups (3/4 full) or custard cups (1/2 full). Bake 40 to 45 minutes until golden brown.

If not baked long enough, they will collapse. Serve at once.

EXCELLENT PANCAKE MIX

Norine Philippi

12 c. flour (sifted)
2 T. salt
3/4 c. baking powder
3/4 c. sugar
4 c. powdered milk

Combine all ingredients. Store in airtight container. When ready to use, combine 1 1/2 cups mix with 1 egg (beaten), 1 cup water, 2 tablespoons shortening (melted) or oil and 1/4 teaspoon butter flavoring.

WAFFLES

Alberta Bruning

2 c. flour
4 tsp. baking powder
2 c. milk
1 tsp. salt
6 T. butter (melted)
2 eggs (separated)
2 T. sugar

Mix dry ingredients, add milk, beaten egg yolks, melted butter. When mixed well, fold in beaten egg whites.

COTTAGE CHEESE SWEET ROLLS

Mrs. Deloris Folkerts

1 cake yeast
1/4 c. lukewarm water
1/4 c. sugar
2 1/2 c. flour
1 tsp. salt
1/2 c. butter or oleo
1 egg
1 c. creamed cottage cheese

Dissolve yeast in water. Sift dry ingredients together. Cut butter into dry ingredients. Add cottage cheese, egg and yeast mixture. Mix well. Turn out on floured surface and roll out into a 14 inch square. Spread with the following:

Continued Next Page.

COTTAGE CHEESE SWEET ROLLS (Continued)

3 T. butter (melted)
1/2 tsp. vanilla
1/2 c. nuts (chopped)
3/4 c. brown sugar
1/4 tsp. salt

Roll up as for jelly roll. Cut into 1/2 inch slices. Place on greased baking sheet and let rise until double in size.

Bake at 400° for 10 to 15 minutes.

SWEET ROLL DOUGH

Susan (Elting) Norder

4 1/2 to 5 c. flour
1/2 c. sugar
1 tsp. salt
2 pkgs. dry yeast
3/4 c. milk
1/2 c. water
1/2 c. shortening
2 eggs (room temperature)

Measure 1 3/4 cups flour into large bowl. Stir in sugar, salt and yeast. Heat milk, water and shortening until warm (120°). Pour into flour mixture. Add eggs and beat with electric mixture at low speed for 1/2 minute. Continue beating for 3 more minutes at high speed. Stir in remainder of flour. Dough will be soft and rather sticky. Knead about 3 minutes until smooth.

Cover dough with plastic wrap and clean towel. Let rest for 20 minutes, then shape as desired. Let rise in warm place from 40 to 60 minutes and bake until golden brown. Time and temperature will vary according to the rolls made. Remove from pans and cool on racks.

BUTTERMILK SWEET ROLLS

Mrs. Leonard Babka
Columbus, Nebr.

Dissolve 2 packages yeast in 1/2 cup warm water. Scald 3 cups buttermilk, add 1 teaspoon soda to buttermilk and set aside to cool. Beat:

2 eggs
1/2 c. sugar
1/2 c. oil
1 tsp. salt

Add softened yeast to egg mixture. Add enough flour to make a soft dough, after buttermilk has been added. Let rise until double in bulk. Make into rolls and let rise again. Bake at 350° for 30 minutes. Turn pans after 15 minutes of baking.

All too often a clear conscience is merely a result of a bad memory.

IRISH SODA BREAD

Mrs. Thomas Kerl

Sift together:
4 c. flour
2 tsp. salt
1 1/2 tsp. soda
1/3 c. sugar
Add:
2 T. caraway seeds
3/4 c. raisins or currants
1 1/2 c. sour milk

Stir until dough forms ball; knead well, shape as desired (can be 1 round or 1 long slim loaf). Put on greased pan or cookie sheet and bake at 350° for 25 to 45 minutes, depending on thickness of loaf. If round loaf, cut cross on top.

REFRIGERATOR BRAN MUFFINS

Mrs. Ernest Sander; Bruning, Nebr.
Hazel Bruning; Mapleton, Iowa
Mrs. Ella Norder

2 c. all bran
2 c. boiling water
2 1/2 c. sugar
1 c. cooking oil
4 eggs (beaten)
1 qt. buttermilk
5 c. flour (sifted)
5 tsp. soda
1 1/2 tsp. salt
4 c. Kellogg's all bran or bran buds
2 c. raisins (optional)

Pour boiling water over bran. Set aside to cool. Cream sugar and shortening together, add eggs. Stir in buttermilk and bran mixture. Blend in flour, soda and salt. Fold in all bran (or buds) and raisins until thoroughly moistened. Place in covered plastic container and store in refrigerator.

Use as needed. Do not stir as used, just dip off the top. Will keep as long as 6 weeks. Batter can be frozen. Bake unfrozen batter at 400° for 25 to 30 minutes.

BISCUITS FOR TWO

Vivian Uden

1 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
2 T. shortening
1/4 c. plus 2 T. milk

Mix dry ingredients well in bowl. Cut in shortening until mixture looks like "meal". Stir in milk. Knead lightly 20 to 25 times. Pat out dough to 1/2 inch thickness. Place on ungreased baking sheet. Bake 10 to 12 minutes at 400°.

ICE CREAM MUFFINS

Vivian Uden

1 1/2 c. flour
1 T. baking powder
1 tsp. salt
2 T. cooking oil
2 c. vanilla ice cream (softened)

Beat until smooth. Bake at 425° for 20 to 25 minutes.

SOUTHERN GAL BISCUITS

Mrs. Nora Guffy

2 c. flour
4 tsp. baking powder
1/2 tsp. cream of tartar
1/2 tsp. salt
2 T. sugar
1/2 c. shortening
1 egg (unbeaten)
2/3 c. milk

These are make ahead biscuits. Can double recipe, roll out, cut, place on tray or cookie sheet and freeze. After frozen, remove from tray and place in freezer container. When needed, take out desired biscuits, can pop right into oven or thaw and bake.

Sift dry ingredients into a bowl. Add shortening and blend until of corn-meal like consistency. Pour milk into flour mixture slowly. Add the egg. Stir to a stiff dough. Knead 5 times. Roll into 1/2 inch thickness. Cut with 1 1/2 inch cutter. Bake on aluminum cookie sheet for 10 to 15 minutes at 450°. (Longer if placed in oven frozen.)

HOMEMADE BISCUIT MIX

Mrs. Ernest Sander

8 c. flour (sifted)
1/4 c. baking powder
1 1/2 T. salt
1 c. shortening

Sift flour, baking powder and salt together. Cut in shortening until mixture has a fine even texture (do not cream). Store in closed container at room temperature. Will keep 4 to 6 weeks.

To make biscuits: Add 1/2 cup milk to 2 cups mix. Pat out and cut into biscuits. Bake 10 to 12 minutes at 425°.

No smile is an beautiful as the one that struggles through tears.

CORN BREAD

Mrs. Chris Johnson

1 c. corn meal
1 c. flour (sifted)
1/4 c. sugar
1/4 tsp. salt
4 tsp. baking powder
1 egg
1 c. milk
1/4 c. shortening (soft)

Sift all dry ingredients in bowl. Add egg, milk and shortening, beat until smooth, about 1 minute. Pour in 8x8 inch pan or greased muffin tin. Bake at 425° about 20 to 25 minutes.

BISCUITS SUPREME

Mrs. Selma Sander

2 c. flour (sifted)
1/2 tsp. salt
4 tsp. baking powder
1/2 tsp. cream of tartar
3 T. sugar
1/2 c. shortening
2/3 c. milk

Mix well. Bake in 425° oven 10 to 12 minutes.

FOR SHORTCAKE:

Pat 1/2 of dough in pan, spread with butter, place other half on top and sprinkle with sugar.

PUFF BALLS

Mildred Leenerts

2 c. flour
1/2 c. sugar
1 tsp. salt
2 tsp. baking powder
1/2 tsp. nutmeg
2 eggs
3/4 c. milk
1 tsp. vanilla

DO NOT STIR INGREDIENTS AS YOU ADD THEM. Sift dry ingredients into bowl. Drop in 2 eggs, add milk and vanilla. Beat all together until dough is very light. Drop by teaspoon into hot fat (325°). These puffs turn themselves when they are done on one side. When brown on both sides, remove from hot fat. Drain on absorbent paper. Shake in sack containing powdered sugar.

The secret of patience is doing something else in the meantime.

DANISH PASTRIES

Lorraine Philippi

2 pkgs. active dry yeast
1/4 c. lukewarm water
1/4 c. sugar
1 tsp. salt
1 c. shortening (1/2 butter)
1 c. hot milk
4 or 5 c. flour
2 eggs

Soften yeast in water 5 minutes, then stir until blended. Measure sugar, salt and a half cup of shortening into mixing bowl. Add hot milk and stir, mashing lumps against sides of bowl until it is broken into small lumps. Cool to lukewarm. Stir in about 2 cups of flour to make a thick batter and beat until it is smooth and elastic. Add beaten eggs and yeast and stir until blended. Stir in 2 to 2 1/2 cups more flour to make a dough that does not stick to fingers. Turn dough onto a lightly floured board and knead for 2 minutes or until dough is springy. Shape dough into a ball and put it in a bowl rubbed with shortening. Rub surface of dough with shortening, cover and let rise until double in bulk; about 1 1/2 hours.

Roll dough into a rectangle 1/4 inch thick and about 8 inches wide and spread surface with 1/4 cup of the remaining shortening. Fold one end to center and the other end over the two layers to form 3 layers. Place edges together; roll out and repeat this process, using the other 1/4 cup of shortening. Seal edges.

Roll out to a 22x12 inch rectangle on floured board. Spread half of dough along the 22 inch side with nut filling. Fold uncovered dough over filling. Cut into 3/4 inch strips (crosswise). Twist each strip 4 or 5 times. Hold one end down on baking sheet and curl remaining strip around center of roll as for a pinwheel, tucking other end under. Cover with towel and let rise in warm place until double in size, 45 to 60 minutes.

Bake in moderate oven (375°) for 15 minutes until light golden brown. When done, frost with confectioners' icing while warm, made with 1 cup powdered sugar, 1/2 teaspoon hot water and 1 teaspoon lemon extract.

NUT FILLING:

Cream 1/3 cup butter or margarine. Add 1 cup powdered sugar and mix thoroughly. Add 1 cup nutmeats (ground fine).

Yield: 30 to 35.

Only in the dictionary does success come before work!

CINNAMON ROLLS

Lucie Norder

1 1/2 c. non-fat dry milk
2 1/2 c. warm water
2 pkgs. yeast
1/2 c. warm water
2 tsp. salt
1/2 c. sugar
1 egg
1/2 c. shortening
Flour

Dissolve yeast in 1/2 cup warm water, add rest of ingredients, adding enough flour to make a stiff dough (about 4 cups). Set aside to rise about 10 or 15 minutes. Then turn onto floured board and knead in enough flour to make dough easy to handle.

Let rise again, until double in bulk. Roll out for cinnamon rolls or tea rolls. Let rise until double in size and bake 20 to 25 minutes at 350°.

ORANGE NUT BREAD

Mrs. Leonard Mammen

1 c. candy orange slices (cut fine)
1/2 c. sugar
1/4 c. oleo
1 egg
1 T. sugar
1/2 c. or 1 banana (mashed)
2 1/2 c. flour
2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1 c. milk
1/2 c. nutmeats

Add 1 tablespoon sugar to cut up orange slices. Cream rest of sugar with oleo, add egg and banana; add milk and dry ingredients. Bake in greased loaf pan at 350° for 60 to 65 minutes.

LEMON BREAD

3 T. shortening
3 T. butter
1 1/4 c. sugar
Rind of 1 lemon
2 eggs
1 1/2 c. flour
1 tsp. baking powder
1/2 c. milk
1/2 c. nuts
Juice of 1 lemon

Cream butter and shortening, add 1 cup sugar, lemon rind, add eggs. Add sifted dry ingredients. Add milk, fold in nuts. Bake for 45 minutes at 350°.

Mix lemon juice with the 1/4 cup sugar. Pour over the bread in pan when removed from oven. Let stand 5 minutes before removing to cooling rack.

OATMEAL PLUM BREAD

Mrs. Paul Schellpeper
Fairmont, Minn.

1 c. pitted purple plums (chopped)
2 c. flour (sifted)
3 tsp. baking powder
1 tsp. salt
1/2 tsp. baking soda
3/4 c. sugar
1 c. quick cooking oatmeal
2 eggs (beaten)
1/4 c. salad oil
1 c. milk

Prepare plums and set aside. Sift flour, baking powder, salt, soda and sugar into bowl. Add oatmeal. Combine eggs, oil and milk. Add to dry ingredients, stirring just enough to moisten. Stir in plums. Pour into greased 9x5x3 inch pan and bake at 350° for 1 hour. Cool in pan for 10 minutes. Remove to cooling rack.

PUMPKIN BREAD

Judy Otteman

3 c. sugar
1 c. salad oil
3 eggs
2 c. pumpkin
1/2 tsp. salt
3 c. flour
1/2 tsp. baking powder
1 tsp. cloves
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. soda

Blend sugar, oil, eggs and pumpkin. Add dry mixture. Bake in greased loaf pans (2) at 350° for 1 hour and 15 minutes.

FRUIT NUT BREAD

Doris Philippi

1/2 c. dried apricots
1 orange
1/2 c. raisins
2 tsp. baking powder
1/4 tsp. salt
1 tsp. soda
1 c. sugar
2 T. butter
1/2 tsp. vanilla
2 tsp. orange flavoring
1 egg
2 c. flour
1/2 c. walnuts

Soak apricots for 30 minutes. Squeeze juice from orange into measuring cup and fill with boiling water. Grind raisins and apricots. Put soda into juice and pour over ground fruit. Cream butter and sugar. Add egg and flavoring. Sift dry ingredients and add to first mixture. Add nuts. Bake in greased 5x9 inch loaf pan 1 hour at 350°.

Nora Guffy

PUMPKIN BREAD

1 c. dark brown sugar
1/2 c. white sugar
1 c. pumpkin
1/2 c. salad oil
2 eggs
1 c. raisins
2 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
1/2 c. nuts
1/4 c. water

Combine sugars, pumpkin, oil and eggs. Beat until well blended. Sift together flour, soda and spices. Stir in water, raisins and nuts. Spoon in well oiled 9x5x3 inch pan. Bake at 350° for 65 to 75 minutes.

Applesauce, prunes or other pureed fruit can be used in place of pumpkin.

Doris Norder
Lincoln, Nebr.

BANANA BREAD

1/3 c. shortening (not oleo or butter)
2/3 c. sugar
1/2 tsp. salt
1/2 c. all bran
2 eggs
2 bananas (mashed)
2 c. flour (sifted)
1/2 tsp. baking soda
1 tsp. baking powder
1 tsp. vanilla
1/2 c. walnuts (chopped) (optional)

Cream shortening and sugar, blend in eggs and stir well. Add rest of ingredients in order; stir well. Put in tin or aluminum loaf pan and bake 40 to 45 minutes at 350°.

BANANA NUT BREAD

1 c. sugar
1/2 c. shortening
2 eggs
2 ripe bananas
2 T. sour milk
1 tsp. soda
1/2 tsp. salt
2 c. flour
1 c. nuts (chopped)

Place ingredients in fairly large mixer bowl. Add ingredients in order. Beat 8 minutes (very important to beat full 8 minutes). Bake 1 hour at 350°. Test before removing from oven, more time might be needed.

PRUNE BREAD

Min Wilken

1 1/2 c. prunes (cooked)
1 1/2 c. flour (sifted)
1 c. whole wheat flour
1 tsp. salt
1 tsp. baking powder
1 tsp. soda
1 c. sugar
1 egg (beaten)
2 T. oleo or butter (melted)
1 c. buttermilk or sweet milk
1/2 c. nutmeats (optional)
1/2 c. prune juice

Mix and add dry ingredients with 1/2 cup nuts. Add prunes and juice last. Bake 50 to 60 minutes at 350° in 5x9 inch loaf pan.

RAISIN NUT BREAD

Anna Bruning

2 c. washed raisins (grind)
2 c. boiling water
2 tsp. soda (level)
1 c. sugar
2 T. butter
1/2 tsp. salt
2 eggs (well beaten)
1/2 c. walnuts (ground)
4 c. flour
2 tsp. baking powder

Wash raisins, cover with boiling water, add soda and set aside. Cream sugar and shortening, add salt, eggs, etc., adding raisin mixture and sifted dry ingredients. Bake in 2 loaf pans in slow oven (325°) about 3/4 of an hour.

CRANBERRY BREAD

Leona Hawks

2 c. flour
1/2 tsp. salt
1 c. sugar
1 1/2 tsp. baking powder
1 c. nuts (chopped)
1/2 tsp. soda
2 T. fat (melted)
Boiling water
1 egg (beaten)
1 c. raw cranberries
Juice and rind 1 orange

Sift dry ingredients together. Cut orange in quarters and put through grinder. Place orange and juice with melted fat in measuring cup. Add enough boiling water to make 3/4 cup. Add this to the dry ingredients. Add beaten egg. Stir in cranberries and nuts. Put in greased loaf pan. Bake 1 hour at 350°.

The fellow who always jumps to conclusions, isn't always certain of a happy landing.

Olive Ortgies

BANANA NUT BREAD

2 c. flour
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. soda
1 c. sugar
1/2 c. shortening
2 eggs (unbeaten)
1 c. bananas (mashed)
1/2 c. nuts

Sift dry ingredients together and set aside. Cream shortening and sugar together well. Blend in eggs, then mashed bananas and dry ingredients. Add nuts last. Bake in 9x5x3 inch pan for 60 to 70 minutes at 350°.

DANISH PUFF

Mrs. Dale H. Bruning
Mrs. Frank Bruning

No sugar - no baking powder.

1 c. flour (sifted)
1/2 c. butter
2 T. water
1/2 c. butter
1 c. water
1 tsp. almond flavoring
1 c. flour (sifted)
3 eggs

Heat oven to 350°. Measure first cup of flour into bowl. Cut in butter. Sprinkle with 2 tablespoons water and mix with fork. Round into a ball and divide in half. Pat dough with hands into 2 long strips, 12x3 inches. Strips should be 3 inches apart on ungreased baking sheet.

Mix the second amount of butter and water, bring to a rolling boil. Add almond flavoring and remove from heat. Stir in flour immediately to keep it from lumping. When smooth and thick, add one egg at a time, beating until smooth. Divide in half and spread 1/2 evenly over each piece of pastry. Bake about 60 minutes until topping is crisp and nicely browned. Frost with confectioners' sugar icing and sprinkle with chopped nuts.

BUTTERSCOTCH ROLLS

Mrs. Ernest Sander

1 box butterscotch pudding mix
1 1/2 c. milk
1/2 c. oleo
1 pkg. dry yeast
1/4 c. lukewarm water
2 eggs
1 tsp. salt
4 1/2 to 5 c. flour (approx.)

Cook pudding mix and milk; cool to lukewarm, add oleo. Dissolve yeast in water, add eggs and salt. Mix all together and add enough flour to make a stiff dough. Let rise until double.

Divide into 3 parts. Roll into rounds or oblong. Put on topping and roll like jelly roll and cut in desired shape,

Continued Next Page.

BUTTERSCOTCH ROLLS (Continued)

cinnamon rolls or butterhorns.

TOPPING:
Melt together and cool:

1/4 c. oleo
2/3 c. brown sugar
2 T. flour
1/4 tsp. coconut flavoring
2/3 c. coconut
1/3 c. pecans

WAIOLI TEA ROOM CARROT BREAD

Mrs. Ernest Sander

2 c. flour (sifted)
2 tsp. soda
2 tsp. cinnamon
1/2 tsp. salt
1 1/2 c. sugar
1 c. cooking oil
2 c. carrots (finely grated)
3 eggs (slightly beaten)
1 tsp. vanilla
1/4 c. nuts (chopped)
1 c. raisins or dates (chopped) or 1/2 c. raisins and 1/2 c. coconut

Sift flour, soda, cinnamon and salt into mixing bowl. Make a well in center and add sugar, oil, carrots, eggs and vanilla. Mix thoroughly. Stir in nuts and raisins. Pour into well greased 9x5 inch loaf pan. Let set 20 minutes before baking. Bake in 350° oven for 1 hour and 15 minutes. Cool on rack before slicing.

DROP DOUGHNUT

Evelyn Lemke

3 eggs (beaten)
1 1/2 c. milk
3 tsp. vanilla
1 c. sugar
1 1/2 tsp. salt
4 1/2 c. flour
4 1/2 tsp. baking powder
3 T. shortening (melted)

Sift together flour and baking powder. Add remaining ingredients and drop by teaspoonfuls in hot grease. Makes about 80 balls.

The secret of happiness is to enjoy both the past and the present, and have faith that guarantees the future.

RAISED DOUGHNUTS

Alice Luttich
Ohiowa, Nebr.

3 c. milk (scalded)
2 cakes fresh yeast
2/3 c. sugar
1 T. salt
6 c. flour (about)
3 egg yolks
2/3 c. shortening (melted)(scant)
1/2 c. mashed potatoes or 1 or 2 T. instant mashed potatoes (dissolved in hot water)

Dissolve yeast in 1 1/2 cups milk cooled to lukewarm. Add 1/3 cup sugar and about 1 1/2 cups flour. Mix well and let stand in warm place until it bubbles. Then add yolks, salt and rest of sugar, shortening, potatoes and the other 1 1/2 cups milk (lukewarm). Beat well. Add the other 4 1/2 cups of flour a small amount at a time, mixing until smooth and elastic. DO NOT KNEAD; do all the mixing with a heavy mixing spoon.

The dough should be soft and slightly sticky. Place in warm place until double in bulk. Stir down and let rise again. Roll out to 1/2 inch thick and cut with doughnut cutter. Let rise and fry in oil at about 375°. Fry 2 or 3 minutes on each side or until nicely browned. This recipe should make 5 or 6 dozen doughnuts, depending on size you make them when rolling out. Drain on paper towels and glaze if desired.

NOTE: This recipe may be used for Kolaches or sweet rolls of any kind.

GLAZE:

1 c. powdered sugar
1/3 c. boiling water
1/2 tsp. vanilla

Beat the glaze well and dip doughnuts in glaze while they are hot. Let them drain on cake racks. Put wax paper under racks to catch excess glaze which may be reused.

SWEET ROLL DOUGH

Connie Garrels
Friend, Nebr.

4 1/2 to 5 c. flour
1/2 c. sugar
1 tsp. salt
2 pkgs. instant blend dry yeast
3/4 c. milk
1/2 c. water
1/2 c. shortening
2 eggs

Mix flour, sugar, salt and yeast. Heat milk, water and

Continued Next Page.

SWEET ROLL DOUGH (Continued)

shortening to slightly over lukewarm and add to flour mixture. Add eggs and beat 1/2 minute at low speed and 3 minutes on high speed. Add remaining flour and knead 3 minutes. Cover. Let rest 30 minutes. Shape and bake according to favorite recipe.

PRUNE STICKS

Evelyn Lemke

1 cake yeast
1/2 c. warm water
1 T. sugar (heaping)
1 c. Spry or Crisco
4 c. flour
1/2 tsp. salt
1/2 c. brown sugar

Put yeast, water and sugar in a cup and let stand 15 to 20 minutes. Mix Crisco, brown sugar, flour and salt like pie crust. Add 1 cup lukewarm milk and 2 egg yolks and yeast. Let stand overnight in refrigerator. Divide dough into 4 parts and roll out in long thin pieces. Spread the 2 beaten egg whites over the dough. Put your fruit down the middle. Flip over the sides. Let it rise for 1 hour. Bake in 400° oven until brown.

(Any fruit can be used in place of prunes, apricot jam is delicious.)

Drizzle a thin powdered sugar frosting over the top when cool.

GLAZED POTATO DO-NUTS

Pat Hofmann

1 pkg. yeast
1 c. milk (scalded)
1/4 c. sugar
3/4 c. mashed potatoes
5 to 6 c. flour
1/4 c. warm water
1/4 c. shortening
1 tsp. salt
2 eggs (beaten)

Dissolve yeast in water. Combine milk, shortening, sugar and salt. Cool until lukewarm. Stir in yeast, potatoes and eggs. Add flour to make soft dough. Knead on floured surface until smooth and shiny. Place in greased bowl. Let rise until doubled. Roll to 1/2 inch thickness. Deep fry at 375°. Put glaze on while warm.

You can't keep trouble from coming, but you don't need to give it a chair to sit on.

CAKE DOUGHNUTS

3 3/4 c. flour (sifted)
4 tsp. baking powder
1 tsp. salt
2 eggs
1 c. sugar
3/4 c. milk
1 tsp. vanilla
3 T. shortening (melted)

Sift first 3 ingredients onto waxed paper. Put eggs, sugar (add to eggs 1/4 at a time) in 3 quart bowl (or larger), stir in milk. Add about 1/2 of flour mixture and beat with spoon until smooth. Then add rest of flour mixture and mix well.

Dough can be rolled at once, but is easier to handle if covered and chilled from 1 to 2 hours.

KOLACHES

Irene Ellermeier

1 pkg. yeast
1/4 c. shortening
1 egg (beaten)
1 c. milk
3 T. sugar
1 tsp. salt
3 c. flour

Dissolve yeast, sugar and salt in warm milk. Add beaten egg and shortening. Mix well; add flour and stir thoroughly. Let rise until double and form in small balls. Place on greased pan, brush with grease and let rise. Make depressions for filling (prune, poppy seed, apricot, pineapple or cherry). Let rise until light. Bake at 400° for 12 to 15 minutes.

KOLACHES

Mrs. John Stofer

1 pkg. yeast
1/4 c. lukewarm water
1 1/4 c. milk (scalded)
1/2 c. shortening
1/4 c. sugar
1 1/2 tsp. salt
2 eggs
5 c. flour

Put yeast in warm water, let set. Cool milk and add sugar, salt and yeast mixture. Add 2 well beaten eggs, then flour. Mix well and let rise in warm place until double. Work it down and let rise again.

When dough is ready you can roll it out and cut with a cookie cutter or make it into small balls size of large walnuts. Put in pans and grease them well. Let rise, then make impressions in to fill with a filling; prune or poppy seed or whatever you like. Bake 10 minutes in a 450° oven.

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KOLACHES (Continued)

BUTTER FILLING:

1/4 lb. oleo or butter
1/2 c. sugar
1 1/4 tsp. cinnamon

Mix well until right for filling.

SUGAR CRISPS

Marilyn Philippi

1 cake yeast
1/4 c. lukewarm water
1/2 c. butter
1/2 c. Crisco
3 1/2 c. flour
2 eggs (beaten)
1 1/2 tsp. salt
1/2 c. sour cream
3 tsp. vanilla
1 1/2 c. sugar

Soften yeast in water. Sift flour with salt, cut in butter and shortening. Blend in eggs and sour cream, 1 teaspoon vanilla and softened yeast. Mix well. Cover and chill 2 hours. (Dough may be stored in refrigerator up to 4 days and baked as needed.)

Mix sugar and remaining vanilla and sprinkle about 1/2 of this on board. Roll out 1/2 of dough to a 16x8 inch rectangle. Sprinkle with 1 tablespoon sugar-vanilla mixture. Fold dough over to make 3 layers. Roll out again to 16x8 inch rectangle and repeat above process twice. Roll about 1/2 inch thick; cut in 4x1 inch strips. Twist each strip and place on ungreased baking sheet.

Bake at 375° for 18 to 20 minutes or until light brown. Repeat with other 1/2 of dough. Sprinkle board with additional sugar if needed.

SPICY COFFEE CAKE

Selma Sander
Bruning, Nebr

2 1/3 c. flour (unsifted)
3/4 c. white sugar
1 c. brown sugar (firmly packed)
1 tsp. nutmeg
1 tsp. salt
1 tsp. cinnamon
3/4 c. salad oil
1 c. buttermilk
1 tsp. soda
1 egg (beaten)
1 tsp. maple flavoring
1/2 c. nuts

Combine flour, sugar, nutmeg and salt. Stir in oil and blend well. Take out 3/4 cup of mixture and add cinnamon and nuts. To the rest of mixture add buttermilk, soda, egg and flavoring. Put into a 9x13 inch greased and floured pan. Sprinkle on topping. Bake in 350° oven for 35 to 40 minutes. Freezes well.

KOLACHES

Mrs. W. H. Ortgies
Ong, Nebr.

1 pkg. yeast
2 c. lukewarm water
1 egg
2 tsp. salt
1/2 c. shortening
1/2 c. sugar
Flour

Soften yeast in 1/2 cup water 5 minutes to which 1 tablespoon sugar was added. Add about 2 cups flour to milk and yeast mixture. Stir, cover and let rise until bubbly, about 15 minutes. Then add beaten egg, salt, shortening and sugar. Add more flour to make very soft dough. Just enough to knead. When smooth, let rise in greased bowl until doubled. Keep dough warm.

Cut dough into large English walnut size pieces and roll into smooth balls. Grease on all sides so a crust does not form. Put on greased cookie sheet or pan. Do not crowd. Let rise until light. Make a depression in the middle of each one, leaving a very narrow edge all around. Place 1 teaspoon or more filling in the depression. Bake at 375° for 15 to 20 minutes or until light brown.

PRUNE FILLING:

Cook 50 (or 1 pound) prunes until soft; drain, pit and mash. Add 1/2 cups sugar and return a little juice if needed.

APRICOT FILLING:

1 lb. dried apricots
1 c. sugar
2 T. flour

Cover apricots with water and cook until tender, drain, add sugar and flour and stir until apricots are crushed. Cool.

NOTE: You can use prepared pie fillings for variety.

COFFEE CAKE

2 c. biscuit mix
2/3 c. sugar
1 egg
1 (No. 303) can fruit cocktail (juice and all)

TOPPING:

1 c. brown sugar
1 T. biscuit mix
1/2 c. nuts

Mix well by hand. Pour into greased 8x8 inch pan. Sprinkle topping evenly over batter and bake at 350° for 35 to 45 minutes.

STREUSEL-FILLED COFFEE CAKE

Linda Wilkening
Spencer, Nebr.

3/4 c. sugar
1/4 c. shortening (soft)
1 egg
1/2 c. milk
1 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt

STREUSEL MIX:
1/2 c. brown sugar (packed)
2 tsp. cinnamon
2 T. flour
2 T. butter (melted)
1/2 c. nuts (chopped)

Heat oven to 375°. Grease and flour an 8x8 inch pan. Mix sugar, shortening and egg thoroughly. Stir in milk. Blend dry ingredients. Stir in. Spread 1/2 batter in pan.

Mix streusel mix and sprinkle 1/2 streusel mix over first 1/2 batter. Pour remaining batter into pan. Top with remaining streusel mix. Bake 25 to 35 minutes or until toothpick inserted, comes out clean.

VARIATION: BLUEBERRY BRICKLE

Make above coffee cake except use 2 cups flour and adding last - carefully, blend in 2 cups well drained blueberries.

Sprinkle top with mixture of 2 cups sugar, 1/3 cup flour, 1/2 teaspoon cinnamon and 1/4 cup soft butter. Bake 45 to 50 minutes. Delicious when served with cream.

SOUR CREAM COFFEE CAKE

Mrs. Leonard Babka
Columbus, Nebr.

1/4 lb. butter
2 large eggs or 3 small eggs
2 c. flour
1 1/2 tsp. baking powder
1 c. sugar
1 tsp. vanilla
1 tsp. soda
1 c. sour cream

FILLING:
1/2 c. nuts (chopped)
1 tsp. cinnamon
1/2 c. sugar

Cream butter and sugar, add eggs and vanilla. Mix dry ingredients together and add to egg mixture alternately with sour cream. Pour 1/2 of batter in tube pan. Sprinkle 1/2 filling over batter. Add rest of batter and sprinkle with remaining filling. Bake at 375° for 25 to 30 minutes.

SCRUMPTIOUS COFFEE CAKE

Karen Bruning Heffner
Fremont, Calif.

Mix together:

2 c. flour
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1 c. sugar
1/2 tsp. salt

Add and mix on medium speed until just blended:

1 egg
1 c. milk
1/2 c. oil
Juice of 1 orange (or frozen juice)
1 or 2 T. orange rind (grated) (optional)

Pour batter into greased and floured 9x13 inch pan. Crumble together and sprinkle over batter before baking:

1 c. brown sugar
1/2 stick margarine
1 c. nuts (chopped)

Bake at 350° for 30 minutes. When slightly cool, drizzle over the cake the following icing:

3/4 c. powdered sugar
1 T. milk
1/2 tsp. vanilla

This coffee cake may be baked in 2 smaller pans and one frozen for later use.

COFFEE CAKE TIME

1/4 c. walnuts (in bottom of tube pan)
1 box yellow cake mix
1 small box instant vanilla or lemon pudding
3/4 c. water
3/4 c. salad oil
4 eggs (add 1 at a time)
1 tsp. butter extract
1 tsp. vanilla

Do not grease tube pan. Heat oven to 350°. Mix cake mix (right from box) and pudding mix (right from box) with water, oil, eggs, etc. Mix and beat 8 minutes. Place 1/2 of batter in pan. Over this, sprinkle 1/4 cup sugar mixed with 1 teaspoon cinnamon and another 1/4 cup walnuts.

Cool cake IN PAN upright on cooling rack. When completely cool, remove from pan and drizzle with following icing:

1 c. powdered sugar
1/2 tsp. butter extract
3 T. milk

A quiet tongue shows a wise head.

EASY COFFEE CAKE

Marjorie (Leenerts) Biehl
Sibley, Iowa

1 pkg. white cake mix
1 pkg. vanilla instant pudding
2/3 c. salad oil
3/4 c. water
4 eggs

Combine the 5 above ingredients and beat with mixer at medium speed for 10 minutes. Grease and flour an angel food or bundt pan. Mix 1/4 cup sugar, 1/2 teaspoon cinnamon, 1/2 tablespoon Nestle's Quik and swirl through batter with rubber spatula. Pour into pan.

Bake in 350° oven for 50 to 60 minutes. Let stand upright a few minutes before taking out of pan. Drizzle with powdered sugar frosting made with powdered sugar, melted margarine and milk.

VARIATION:

Can use yellow cake mix with butterscotch instant pudding.

QUICK COFFEE CAKE

Mrs. Ward (Lucille) Fitzke
Glenville, Nebr.

2 c. flour (sifted)
2 c. brown sugar
1 stick butter or oleo
1 egg
1 c. buttermilk
1 tsp. soda
1 tsp. cinnamon
Pinch of salt

Heat oven to 325°. Mix flour and brown sugar, add shortening and mix until crumbly. Take out 3/4 cup of this mixture and save for topping.

Add eggs, buttermilk, etc. to remaining mixture, mix well and pour into 9 inch square pan. Sprinkle the 3/4 cup crumb mixture on top. Nuts can be sprinkled on top if desired.

Bake at 325° for 50 to 60 minutes.

When you were a child did your heart skip a beat
When a sweet aroma signaled a treat?
There's nothing like homemade breads and cake
Just like Grandma used to make.

CINNAMON COFFEE CAKE

Farm Wife

3 c. flour
1 c. brown sugar
1 c. granulated sugar
1 T. cinnamon
1 c. butter
1 tsp. salt
1 tsp. vanilla
1 tsp. soda
2 eggs
1 c. buttermilk

In large bowl mix flour, sugar, butter and cinnamon together like pie crust. Reserve 3/4 cup.

Add remainder of ingredients. Stir until mixed. Do not overbeat. Pour into greased tube pan. Sprinkle remaining topping over top. Bake at 350° for 45 minutes or until done.

Cool; then remove from pan.

SOUR CREAM COFFEE CAKE

Jo Ann Ellermeier Hohensee
Blair, Nebr.
Doris Wilken; Bruning, Nebr.

1/2 c. butter or oleo
1 c. sugar
2 eggs (beaten)
2 c. flour
1/2 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1 c. sour cream
1 tsp. vanilla

TOPPING:
1/3 c. brown sugar
1 tsp. vanilla
1 tsp. cinnamon
1/4 c. sugar
1/2 c. walnuts (chopped)

Cream butter and sugar, add eggs; gradually add remaining ingredients, mixing well.

Mix topping in small separate bowl. Put 1/2 cake batter in greased 9 inch pan. Sprinkle 1/2 topping over this, then other 1/2 batter and rest of topping. Swirl with a knife.

Bake about 35 minutes in 350° oven.

BREAD -- the symbol of Hope, Home and Hospitality.

COFFEE CAKE

Mrs. Emmitt Polage
Belvidere, Nebr.

1/2 c. oleo or butter
1 c. sugar
2 eggs
1 c. milk
2 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla

FILLING:
1 c. brown sugar
1 c. nuts
1 tsp. cinnamon
2 T. flour
2 T. oleo (melted)

Cream butter and sugar, add eggs etc. When batter is thoroughly mixed, in separate bowl mix filling. Pour 1/2 batter into greased 9x13 inch pan, sprinkle with 1/2 filling. Add remaining batter and sprinkle with remaining filling. Bake at 350° for 25 to 30 minutes. Can be baked in 2 (8 or 9 inch) round pans.

BUTTERMILK COFFEE CAKE

Dorothy Garrels

2 1/2 c. flour
1 c. brown sugar
1/2 tsp. salt
3/4 c. sugar
1 tsp. cinnamon
3/4 c. salad oil
1 tsp. soda
1 tsp. baking powder
1 c. buttermilk
1 egg

Mix first 6 ingredients together well. After mixing, set aside 1/2 cup for topping. To remaining mixture add remaining ingredients. Pour in 10x15 inch pan. Sprinkle reserved topping over batter and bake 30 minutes at 350°.

DANISH KUCHEN

Freida Kerl

2 c. flour
1 c. sugar
1 1/2 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. nutmeg
Pinch of salt
1 egg (beaten)
1/3 c. shortening (melted)
1 c. buttermilk
1/2 tsp. soda

Sift first 6 ingredients into large bowl and then add egg and liquid. When well mixed put in well greased and floured 9x9x2 inch pan and sprinkle with following topping:

1 c. sugar
1/2 c. nuts (chopped)
1/2 tsp. cinnamon

Mix sugar, nuts and spice, sprinkle over kuchen and dot with butter. Bake in moderate oven (350°) for 35 to 40 minutes.

FROSTED PINEAPPLE SQUARES

Mrs. Dale H. Bruning

1/2 c. sugar
3 T. corn starch
1/4 tsp. salt
1 egg yolk (slightly beaten)
1 (1 lb. 14 oz.) can pineapple chunks
2/3 c. milk
1 tsp. sugar
1 pkg. dry yeast
1/4 c. warm water
4 egg yolks (lightly beaten)
4 c. flour (unsifted)
1 c. (2 sticks) margarine
Confectioners' sugar frosting

In pan mix 1/2 cup sugar, corn starch, salt. Stir in egg yolk and undrained pineapple. Cook, stirring over medium heat, until mixture comes to a boil. Set aside to cool.

Scald milk; add 1 teaspoon sugar; cool to lukewarm. Dissolve yeast in warm water in small warm bowl. Add lukewarm milk and 4 lightly beaten egg yolks. Measure flour into large bowl. Cut in margarine until mixture resembles coarse meal. Add yeast mixture, blending well. (Dough will be soft and moist.)

Divide dough in half. Roll half out on floured board to fit ungreased 15 1/2 x 10 1/2 x 1 inch jelly roll pan. Spread with pineapple filling. Roll out rest of dough to size of pan. Place over pineapple filling. Seal edges. Snip top with scissors to let steam escape. Cover; let rise in warm, draft free place until double, about 1 hour.

Bake at 375° for 35 to 40 minutes or until done. Frost with confectioners' sugar frosting. Serve warm. Makes about 2 dozen pineapple squares.

SPICED COFFEE CAKE

1 box yellow <u>or</u> "butter" cake mix
1 box instant vanilla pudding mix
3/4 c. salad oil
3/4 c. water
4 eggs
1 tsp. butter extract
1 tsp. vanilla
1/4 c. brown sugar
2 tsp. cinnamon

In large bowl mix cake mix, pudding mix. Add oil and water. Mix well and add eggs, one at a time, then beat for 6 minutes. The last minute, add butter extract and vanilla. Put 1/2 of the mixture into greased and floured angel food cake pan. Then add mixed brown sugar and cinnamon. Add rest of batter. Bake at 350° for 50 minutes or until done. Take from oven and let set 8 minutes. Turn over on plate. While still warm brush on the

Continued Next Page.

SPICED COFFEE CAKE (Continued)

following:

1 c. powdered sugar
1/2 tsp. butter extract
3 T. milk
1/2 tsp. vanilla

COFFEE CAKE

GeorgAnn Domeier

1 c. brown sugar
1 c. white sugar
3 c. flour
1/2 c. nuts
1 c. oil
1/2 to 1 tsp. cinnamon
1 tsp. soda
1 tsp. baking powder
1 tsp. vanilla
2 eggs
1 c. sour cream

Combine first 5 ingredients. Reserve 1 cup of this mixture for topping. To this 1 cup add cinnamon. To the rest of mixture, add remaining ingredients and mix well. Pour into 13x9x2 inch pan and sprinkle topping over batter. Bake at 350° for 30 to 40 minutes.

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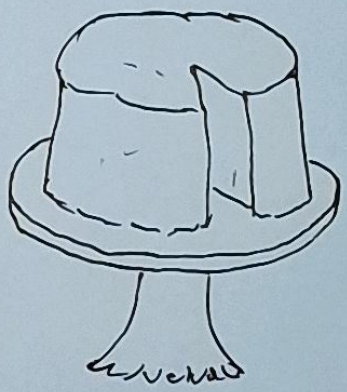
ADDITIONAL RECIPES

A RECIPE FOR THE DAY

Take a little dash of water cold
And add a little leaven of prayer
And a little bit of morning gold.
Dissolve in the morning air.
Add to your meal some merriment,
And a thought for Kilth and Kin;
And then, as your prime ingredients
A plenty work thrown in.
But spice it all with the essence of love
And a little whiff of play
Let the good wish book and a glance above,
Complete the well made day.

Cakes and Icings



CAKES

FRESH APPLE CAKE

Mrs. Dennis Strain
Mrs. Richard Edzards; Lincoln, Nebr.

2 c. sugar
1/2 c. oleo
2 eggs
4 c. apples (finely chopped)
2 1/2 c. flour
1 tsp. nutmeg
1 tsp. cinnamon
2 tsp. soda

ICING:
1/2 c. brown sugar
1/2 c. white sugar
1/2 c. evaporated milk
1/2 c. oleo
1 tsp. flour
1 tsp. vanilla

Mix cake ingredients in order given. Bake in greased and floured 9x13 inch pan in 350° oven for 45 minutes.

Boil icing until sugar is dissolved. Pour on warm cake.

RAW APPLE CAKE

Selma Sander
Bruning, Nebr.

2 c. white sugar
1/2 c. shortening
2 eggs
1 tsp. cinnamon
1/4 tsp. allspice
1/4 tsp. nutmeg
2 c. flour (sifted)
2 tsp. soda
1/2 tsp. salt
4 c. raw apples (peeled and chopped)
1/2 c. nuts

Cream sugar and shortening, add eggs. Sift dry ingredients together and add. Stir in chopped apples and nuts. Bake 40 to 45 minutes in a 9x13 inch pan in 350° oven.

Serve with whipped topping or ice cream.

PINCHES

My bride of months was keen to please,
She tried my mother's recipes,
A pinch of this - a pinch of that,
Alack! Alas! Results were flat;
Though mom considers them as cinches,
We have no spoons that measures pinches!

CHOPPED RAW APPLE CAKE

Mrs. Lester Wessel
Ft. Dodge, Iowa

1 c. brown sugar
1/2 c. white sugar
1/2 c. shortening
2 eggs (well beaten)
1 c. sour cream
2 1/4 c. flour
1/2 tsp. salt
2 tsp. soda
2 tsp. cinnamon
2 c. unpeeled apples (chopped)

TOPPING:
1/2 c. white sugar
1/2 c. brown sugar
1/2 c. nutmeats

Cream the sugars and shortening, add the beaten eggs. Sift together all dry ingredients, add alternately to batter with the sour cream; mix well. Fold in the raw apples. Pour into a greased and floured 9x13 inch pan.

Mix together the sugars and nuts for the topping. Sprinkle over the batter. Bake in 350° oven for 45 minutes. Delicious with whipped topping.

OLD FASHIONED APPLESAUCE CAKE

Margaret Elting
Bruning, Nebr.

2/3 c. shortening
1 1/4 c. white sugar
1 c. brown sugar
3 eggs
1 3/4 c. applesauce (unsweetened)
3 c. flour
1 3/4 tsp. soda
1/2 tsp. baking powder
1 3/4 tsp. salt
1/2 tsp. cloves
1/4 tsp. nutmeg
1 1/4 tsp. cinnamon
3/4 tsp. allspice
1/2 c. water
1 1/2 c. raisins or dates (chopped)
1 c. nuts (chopped)

Cream well shortening, sugars and eggs. Blend in the applesauce. Sift together all the dry ingredients. Add to batter alternately with the water. Stir in the raisins or dates and nuts. Pour into a well greased and floured 9x13 inch cake pan. Bake in 350° oven for 55 to 60 minutes.

Frost in pan with caramel or penuche frosting or sprinkle powdered sugar over the top.

People, like pins, are useless when they lose their heads.

FRESH APPLE CAKE

Louise Weber
Bruning, Nebr

1 c. sugar
3/4 c. Wesson oil
2 eggs
1 1/2 c. flour
1 tsp. soda
3/4 tsp. salt
1 tsp. vanilla
2 c. apples (chopped)
1 c. nuts (optional)

Cream sugar and oil, add eggs and beat well. Sift dry ingredients together, then add to creamed mixture. Stir in vanilla, apples and nuts. Bake in a 9x9 inch greased and floured pan for 30 minutes at 350°.

MOIST APPLE CAKE

Deloris Walter

1 c. salad oil
2 eggs
2 c. sugar
2 1/2 c. flour
1 tsp. soda
1 tsp. salt
1 tsp. baking powder
1 tsp. cinnamon
1 tsp. maple flavoring
3 c. tart apples (chopped)
1 c. nutmeats
Butterscotch chips (as many as desired for frosting)

Beat oil, sugar and eggs together until light. Sift together the dry ingredients, and add to the batter, mixing well. Add flavoring, apples and nuts. Bake in a greased 9x13 inch pan, but sprinkle on the butterscotch chips before baking. Bake at 350° for 55 to 60 minutes.

T V APPLESAUCE CAKE

Mrs. Thomas Kerl
Bruning, Nebr.

1/2 c. shortening
1 1/4 c. applesauce (unsweetened)
2 eggs
1 1/4 c. sugar
1 tsp. soda
1/2 tsp. salt
1 1/2 c. flour

Beat together shortening and sugar, add eggs. Add soda to applesauce and blend with sugar mixture. Add dry ingredients.

This is a basic recipe, to it can be added: spices of your choice, nuts, coconut, chocolate chips or 1/3 cup cocoa, raisins, nuts. Bake 40 minutes in 350° oven. Use a 10x15 inch pan.

APPLESAUCE CAKE

Lena Henkel
Bruning, Nebr.

1 c. sugar
3/4 c. shortening
1 egg
1 c. applesauce (sweetened)
1 c. Grape Nuts
1 3/4 c. flour
1 tsp. soda
1/2 tsp. baking powder
1/4 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves
1/2 c. raisins

Cream shortening, sugar and egg, add applesauce and Grape Nuts Sift together all the dry ingredients and stir into the batter. Fold in the raisins. Bake in a well greased and floured 9x13 inch cake pan. Bake at 325° for 40 to 50 minutes. Test for doneness.

BANANA CAKE

Mrs. Leo Urban
Milligan, Nebr.

1 c. sugar
1/2 c. butter or oleo
2 eggs
1/2 c. sour milk
1 tsp. soda
1 tsp. vanilla
1/4 tsp. salt
1 3/4 c. flour
2 bananas (mashed)(if bananas are large, use a little more flour)

Cream sugar and shortening, add beaten egg yolks and sour milk, then mashed bananas and salt. Gradually add flour with soda. When well mixed, fold in the well beaten egg whites. Bake in 2 layers about 30 minutes at 350° or use a small loaf pan.

BANANA CAKE

Della Lubben
Belvidere, Nebr.

1/2 c. shortening (soft)
1 1/2 c. sugar
2 large eggs
2 c. flour (sifted)
1/4 tsp. baking powder
3/4 tsp. soda
1 tsp. salt
1/4 c. buttermilk
1 c. ripe bananas (mashed)
1/2 c. nuts (if desired)

Cream shortening and sugar, beat in the eggs. Sift dry ingredients together and stir into batter alternately with the buttermilk, bananas and nuts. Pour into greased and floured

Continued Next Page.

BANANA CAKE (Continued)

oblong pan 13x9 inches or 2 (9 inch) layers. Bake in 350° oven about 40 minutes for oblong pan, about 25 to 30 minutes for the layers.

BUNDT CAKE

Esther Johnson
Bruning, Nebr.

1/4 c. sugar
1/2 c. nutmeats
2 tsp. cinnamon (scant)
1 pkg. yellow cake mix
1 pkg. vanilla instant pudding mix
3/4 c. cooking oil
3/4 c. water
2 T. butter flavoring
1 tsp. vanilla
4 eggs

Mix well the 1/4 cup sugar, nuts and cinnamon. Sprinkle on bottom of pan, and swirl through batter after it is in the pan.

Stir cake mix and pudding together, add oil, water and flavorings. Add one egg at a time and beat well after each addition. When all eggs are stirred in, beat batter well for 8 to 10 minutes. Bake in a well greased bundt pan for 1 hour in a 350° oven. Frost as desired.

CANDY BAR MILKY WAY WONDER CAKE

Esther Johnson
Bruning, Nebr.

6 Milky Way candy bars
1/2 c. oleo
2 c. sugar
1/2 c. oleo
4 eggs
2 1/2 c. flour (sifted)
1/2 tsp. soda
1 1/4 c. buttermilk
1/4 tsp. salt
1 tsp. vanilla
1 c. nutmeats

Melt candy bars and oleo in saucepan over low heat; cool.

Cream sugar and oleo, add beaten eggs and stir batter well. Put soda in flour and add to batter alternately with the buttermilk. Mix thoroughly. Fold in the vanilla, nuts and melted candy. Pour batter into a well greased 10 inch bundt or angel food pan. Bake 1 hour and 20 minutes in a 350° oven. Cool 20 minutes or longer before inverting the pan. Frost if desired.

Today should always be our most wonderful day.

CANDY BAR CAKE

Doris Ann Bruning
Hebron, Nebr.

2 c. brown sugar
2 c. flour
1/2 c. oleo
1 c. milk
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
1 egg (beaten)
4 Heath candy bars (crushed)
1/2 c. nuts

Combine sugar, flour and oleo. Save 1 cup of this crumbly mix for later use. To the rest of crumb mix, add milk, soda, salt, vanilla and egg; beat well. Pour into a 9x13 inch well greased pan.

To the cup of reserved crumbs add the crushed candy bars and nuts. Sprinkle over the batter. Bake 30 to 35 minutes at 350°.

CARROT CAKE

Mrs. Leonard Babka; Columbus, Nebr.
Mrs. Virgil Wilhelms; Bruning, Nebr.
Della Lubben; Belvidere, Nebr.
Lana Carper

2 c. sugar
2 c. flour
2 tsp. soda
2 tsp. cinnamon
1 tsp. salt
1 1/2 c. salad oil
4 eggs
1 tsp. vanilla
3 c. raw carrots (grated)

Beat eggs, add sugar and oil. Sift dry ingredients and add to above mixture. Fold in carrots and nuts. Bake in 3 (9 inch) layer pans or a 10x15 inch pan for 45 minutes at 350°.

Frost this cake with:

1 (1 lb.) box powdered sugar
1 stick oleo (soft)
1 (8 oz.) pkg. Philadelphia cream cheese (softened)
2 T. vanilla

Beat well and spread on cooled cake.

A picnic is a festive spot
Where Oh! The spite of it
We take the best cake of the lot,
And never get a bite of it.

CARROT CAKE

Dianne Karich

2 c. flour
2 c. sugar
2 tsp. baking powder
2 tsp. soda
2 tsp. cinnamon
1 tsp. salt
4 eggs
1 1/2 c. Mazola oil
1 c. nuts (chopped)
3 c. carrots (grated)

Sift dry ingredients. Add rest of ingredients and stir with wooden spoon. Mix well and pour into a greased and floured 13x9 inch pan. Bake at 350° for 45 to 60 minutes.

Frost with 1 box powdered sugar, 1 (8 oz.) package cream cheese, 1/2 cup butter. Mix well and spread on cooled cake.

CARROT CAKE WITH PINEAPPLE

Mrs. Harry Schoenholz
Bruning, Nebr.

2 c. sugar
3 c. flour
2 tsp. soda
1 tsp. cinnamon
2 tsp. vanilla
3 eggs
1/2 c. coconut
1/2 tsp. salt
2 c. raw carrots (grated)
1 1/2 c. vegetable oil
1 small can crushed pineapple and juice
1 c. nuts

Mix all dry ingredients, add oil, carrots, eggs, pineapple, vanilla. Beat well and pour into an oiled 10x15 inch pan. Bake 1 hour at 350°. Has more flavor if allowed to stand a few days.

ONE BOWL - CHERRY NUT CAKE

Stella Vorderstrasse
Belvidere, Nebr.

2 1/2 c. flour
1 2/3 c. sugar
2 tsp. baking powder
3/4 c. oleo
1 c. milk
4 egg whites (beaten)
1 tsp. vanilla
1/2 c. maraschino cherries and juice
1/2 c. walnuts

Sift dry ingredients into a bowl, add oleo and milk. Beat well. Add cherries, nuts and vanilla. Fold in beaten egg whites.

Bake in 2 (8 inch) layer pans or 9x13 inch cake pan. Use 350° oven. Bake 35 to 40 minutes.

TWO-EGG CHIFFON CAKE

Selma Sander
Bruning, Nebr.

2 eggs (separated)
1 1/2 c. sugar
2 1/4 c. cake flour (sifted)
3 tsp. baking powder
1 tsp. salt
1/3 c. salad oil
1 c. milk
1 1/2 tsp. vanilla

Beat egg whites until frothy, beat in 1/2 cup sugar and continue beating until stiff and glossy.

Sift remaining sugar, flour, baking powder and salt in a mixing bowl. Pour in oil and 1/2 of milk, add vanilla. Beat 1 minute, add remaining milk and egg yolks. Beat 1 minute. Fold in the beaten egg whites. Pour into 2 well greased and floured 8 inch square pans. Bake 30 to 35 minutes at 350°.

Cool and frost.

CHOCOLATE CHIP CAKE

Joyce Banks
Seward, Nebr.

1/2 c. oleo
1 c. sugar
1 tsp. vanilla
2 eggs
1 c. sour cream
1 tsp. baking powder
2 c. flour
1 tsp. soda
1/4 tsp. salt
1 (12 oz.) pkg. chocolate chips

Cream oleo and sugar, beat in the eggs. Add sour cream and vanilla. Sift dry ingredients and add to the batter. Use 3/4 of bag of chocolate chips in batter, mix well. Pour into a greased and floured tube pan. Sprinkle remaining chips on top.

Bake at 350° for 45 minutes.

DATE CHOCOLATE CHIP CAKE

June Sims
Bruning, Nebr,

1 1/4 c. boiling water
1 c. dates
3/4 c. shortening
1 c. sugar
2 eggs (well beaten)
2 c. flour
1 tsp. soda
1/2 tsp. salt
1 T. cocoa

Pour boiling water over dates and let cool. Cream shortening and sugar, add 2 eggs and beat well. Sift dry ingredients together, add alternately with date mixture.

Continued Next Page.

DATE CHOCOLATE CHIP CAKE (Continued)

Pour into greased 13x9x2 inch pan. Top with:

1/4 c. sugar
1/2 c. nuts (chopped)
1 (6 oz.) pkg. chocolate chips

Bake at 350° for 35 minutes.

CHOCOLATE CAKE

Mrs. Paul Cline
Hebron, Nebr.

1 pkg. white cake mix
1 pkg. instant chocolate pudding mix
2 eggs
2 c. water

FROSTING:

1/4 c. margarine
1/4 c. cocoa
1/4 c. milk
1 lb. box powdered sugar

Combine all cake ingredients and mix well. Pour batter into a cookie sheet 10 1/2 x 15 1/2 inches. Bake at 425° for 15 minutes.

While cake bakes, stir the frosting ingredients. Bring to slow boil the margarine, cocoa and milk. Add to powdered sugar. Frost the cake when it comes from the oven.

EASY CHOCOLATE CAKE

Olive Ortgies
Bruning, Nebr.

1 c. sugar
1 c. flour
1 tsp. soda
3 T. cocoa
2 eggs (beaten)
1 c. sour cream
1/4 tsp. salt
1 tsp. vanilla

Sift together the 4 dry ingredients. Add the sour cream to the beaten eggs and salt. Into this cream mixture fold in the sifted dry ingredients. Bake in a 9x13 inch pan at 350° for 30 to 40 minutes.

I baked a special chocolate cake
It's just as light as a feather.
But I must be very careful when
Transporting it, in windy weather.

FUDGE CAKE

Olive Ortgies
Bruning, Nebr.

2/3 c. sugar
1/2 c. milk
1 egg (slightly beaten)
3 (1 oz.) squares chocolate
1/2 c. margarine
1 c. sugar
1 tsp. vanilla
2 eggs
2 c. flour
1 tsp. soda
1/2 tsp. salt

Bring to a boil the first 4 listed ingredients; cool. Cream margarine, sugar and vanilla. Add eggs, one at a time, beat well after each addition. Sift together the flour, soda and salt. Blend into the sugar mixture alternately with milk, then add the cooled chocolate. Bake in greased 9x13 inch pan at 350° for 35 to 40 minutes.

CHOCOLATE CAKE

Sue Hinrichs
Rose Bowman, Bruning, Nebr.

1 1/2 c. sugar
1/2 c. shortening
2 eggs
1 c. cold coffee
1 tsp. soda
2 c. flour
1/2 c. cocoa
1 tsp. vanilla
1 T. vinegar
1/4 tsp. salt

Sift soda, flour and cocoa together. Cream sugar and shortening, add eggs; beat all well. Add flour mixture alternately with coffee. Stir in the vanilla, vinegar and salt. Bake in a greased 9x13 inch pan in a 350° oven for 35 to 40 minutes; test.

FIVE MINUTE DEVILS FOOD CAKE

Mrs. Eldo Wyssman
Bruning, Nebr.

1/2 c. shortening
2 c. sugar
2 c. flour
1 egg
1/2 c. sour milk
1 tsp. soda
3 T. cocoa
1 c. boiling water
1 tsp. vanilla
1/2 tsp. salt

Cream shortening and sugar, add egg and beat well. Add sour milk, stir in rest of dry ingredients. Lastly add boiling water and vanilla. Bake in a greased and floured 9x13 inch pan. Bake in a 350° oven for 35 to 40 minutes.

FAMOUS FUDGE CAKE

Roma Heinrichs
Strang, Nebr.

3/4 c. oleo
2 1/4 c. sugar
1 1/2 tsp. vanilla
3 eggs
3 (1 oz.) squares unsweetened chocolate (melted)
3 c. flour
1 1/2 tsp. soda
3/4 tsp. salt
1 1/2 c. cold water

Cream the oleo, sugar and vanilla, add eggs and melted chocolate. Sift flour, soda and salt, add alternately with 1 1/2 cups cold water. Makes 3 (8 inch) layers. Bake 35 minutes at 350°. While cake is baking prepare Date Cream Filling.

FILLING:

1 c. milk
1/2 c. dates (chopped)
1 T. flour
1/4 c. sugar
1 egg
1/2 c. nuts
1 tsp. vanilla

Cook until thick. Cool. Spread between layers. Frost with:

2 c. sugar
1 c. light cream or evaporated milk
2 (1 oz.) squares unsweetened chocolate (grated and melted)

Boil 3 minutes without stirring. Reduce heat and cook to soft ball stage. Cool, beat until creamy. Frost top and sides of cake.

CRAZY NO EGG CHOCOLATE CAKE

Maria Nedza; Belvidere, Nebr.
Mrs. Wayne Langhorst; Lillian Lentfer
Bruning, Nebr.

3 c. flour
2 c. sugar
2 tsp. soda
2 c. water
1 tsp. salt
6 T. cocoa
1 c. vegetable oil
2 T. vinegar
2 tsp. vanilla

Sift all ingredients together into a 9x13 inch pan. Make 3 dents in the dry ingredients. In the first dent pour 1 cup salad oil, into the second dent pour 2 tablespoons vinegar and in the third dent pour 2 teaspoons vanilla. Pour 2 cups cold water over the entire mixture. Mix well with a fork. Bake at 350° for 40 minutes.

WALDORF ASTORIA RED CAKE

Pat Bowman
Bruning, Nebr.

1/2 c. Crisco
1 1/2 c. sugar
2 eggs
2 oz. red food coloring
1 tsp. vanilla
2 c. flour
2 T. cocoa
1/2 tsp. salt
1 c. buttermilk
1 T. vinegar
1 tsp. soda

FROSTING FOR WALDORF ASTORIA CAKE:

1 c. milk
1/4 c. flour
1/4 tsp. salt
1 c. sugar
1/2 c. Crisco
1 cube oleo (not melted)
1 tsp. vanilla

Sift flour, cocoa and salt together. Mix tablespoon vinegar and soda, set aside. Cream shortening, sugar, add eggs, food coloring and vanilla. Add sifted dry ingredients alternately with the buttermilk. Stir well; then fold in vinegar and soda mix (do not beat). Bake 30 to 40 minutes in 350° oven. Use a 9x13 inch pan. Cool cake, then spread with frosting.

For frosting: Cook milk and flour until thick, add salt. Cool. Beat in mixer until fluffy (use high speed) 1 cup sugar, Crisco and oleo. Add the cooked mixture and vanilla. Beat all at high speed until fluffy. Spread on cooled cake.

CRUMB CAKE

3 c. flour
2 c. sugar
1 c. shortening
1 tsp. salt
2 tsp. cinnamon
1/2 tsp. nutmeg
3 eggs (well beaten)
1 c. sour milk
1 tsp. soda

Mix well the flour, sugar, shortening, salt and spices. Take out 1 cup crumbs for topping. To the rest of dry ingredients, add the eggs, sour milk and soda. Mix batter well. Pour into a 10x15 inch pan. Sprinkle with the reserved crumb mixture. Bake in 350° oven for 25 minutes or test for doneness.

CHOCO-CHERRY CAKE

Betty Edzards
Bruning, Nebr.

Mini-marshmallows
1 box chocolate cake mix
1 can cherry pie filling

Spread marshmallows over bottom of 9x13 inch greased and floured pan. Stir up cake mix as directed on package. Pour over marshmallows. Spoon pie filling over cake. Bake at 350° for approximately 50 minutes or until done.

DABBLE CAKE

Mrs. John Stofer
Bruning, Nebr.

2 cans cherry pie filling
1 medium size can crushed crushed pineapple and juice
1 pkg. yellow cake mix
1 stick margarine
1 c. pecans or walnuts

Grease bottom and sides of a 9x13 inch pan. Mix cherry pie filling and pineapple and pour into pan. Sprinkle the dry cake mix over the fruit mixture. Top with pecans or walnuts. Sprinkle small slivers of margarine over the top of nuts. Bake in 350° oven for 1 hour.

DATE NUT CAKE

Mrs. Tom Madison
Geneva, Nebr.

1 c. dates (chopped)
1 c. boiling water
1 tsp. soda
1 1/2 c. flour (unsifted)
1/2 tsp. salt
1 c. sugar
1 c. mayonnaise (not salad dressing)
1 tsp. vanilla
1 c. nuts

Pour boiling water over dates, stir in soda and set aside. Cream the mayonnaise, sugar and salt. Add vanilla, nuts; stir in the flour alternately with the date mixture. Bake in a greased 9x13 inch pan in 350° oven for 40 minutes.

We will mix and bake the dainty cake.
The beat the frosting light.
The sweetest plan, to please a man
Is through his appetite.

TEENAGERS DELIGHT - CRAZY CAKE

Irene Ellermeier
Bruning, Nebr.

1 1/2 c. flour
1 c. sugar
3 T. cocoa
1 tsp. soda
1 c. water
1 tsp. vinegar
1/2 tsp. salt
5 T. salad oil
1 tsp. vanilla

Sift together in an 8x8 inch square pan the flour, sugar, cocoa and soda. Smooth, then make 3 dents or depressions, pour the vinegar in one, vanilla in one, and salad oil in the third. Pour the water over all. Stir up well until all is smooth. Bake in 350° oven for 35 minutes. Serve with ice cream or chocolate sauce.

DELICIOUS CAKE MIX - PIE MIX CAKE

Carrie Hawks; Bruning, Nebr.
Mary Kleen; Bruning, Nebr.

1 pkg. chocolate cake mix
1 pkg. cherry pie filling mix
2 eggs

Use a package of chocolate cake mix. Stir in a can of cherry pie filling along with 2 beaten eggs. Add no other moisture, the batter will be dry. Bake about 1 hour in a 9x13 inch pan in a 350° oven. Serve with whipped topping.

WEST HAVEN CAKE

Minnie Wilken
Bruning, Nebr.

1 c. hot water
2 c. dates (cut up)
1 tsp. soda
1 c. sugar
1/2 c. shortening
1/2 tsp. salt
2 eggs
1 tsp. vanilla
1 T. cocoa
1 1/4 c. flour
1/2 pkg. (3 oz.) chocolate chips
1/2 c. pecans or walnuts

Pour hot water over dates and soda, let cool. Cream sugar and shortening, add eggs and vanilla. Blend flour and cocoa, add salt; stir into sugar mix. Blend all ingredients. Pour batter in a lightly greased 9x13 inch pan. Sprinkle batter with the chocolate chips and nuts (chips will not sink to bottom of pan). Bake for 35 minutes in a 350° oven. Serves 15.

Very good with a whipped topping.

OUR FAVORITE CAKE

Mrs. M. F. Huber
Lincoln, Nebr.

No eggs, no milk.

1 1/2 c. flour
1 c. sugar
6 T. cocoa
1/2 tsp. salt
1 tsp. soda
1/2 c. shortening (melted)
1 tsp. vanilla
1 T. vinegar
1 c. cold water

ICING FOR CAKE:

3 T. sugar
1/2 T. cocoa
3 T. flour
1 tsp. vanilla

Sift flour, cocoa, salt and soda. Cream sugar, shortening and vanilla. Add vinegar to water, then add flour mixture alternately with water to sugar mix. Bake in an 8x8 inch or 9x9 inch square pan about 35 minutes at 350°.

While cake is baking mix the sugar, cocoa, flour and vanilla for the icing. Add enough cream to make a thick paste. Put on cake as soon as it comes from the oven.

DANISH FRUITCAKE

Dee Vogel
Schofield Base, Hawaii

1 c. butter
1 3/4 c. sugar
3 eggs
3 c. flour
1 1/2 tsp. salt
1 c. buttermilk
1 tsp. soda
1/2 tsp. baking powder
3 T. orange juice
3 c. dates (chopped)
2 c. nuts (chopped)
Large bottle maraschino cherries (chopped)
1 tsp. vanilla

ICING GLAZE:

1 c. sugar
1 c. orange juice

Cream butter, sugar, then add eggs. Mix well. Add vanilla and orange juice. Mix soda and baking powder with flour. Mix in rest of ingredients alternating dry ingredients and buttermilk. Mix well, then pour into a well greased and floured tube pan. Bake 1 hour and 20 minutes at 350°.

While cake is baking, make the frosting glaze. Boil to dissolve the 1 cup sugar and 1 cup orange juice. Pour over the warm baked cake.

MOCK FRUITCAKE

Helen Hinrichs
Wahor, Nebr.

1 can sweetened Eagle Brand milk
1/4 lb. candied cherries
3 slices candies pineapple (1 pkg.)
2 c. pecans (broken)
2 boxes Angel Flake coconut

Mix coconut and milk, add chopped fruit and pecans last. Bake 2 1/2 hours in a 200° or 250° oven in a 5x9 inch loaf pan.

MYSTERY FRUITCAKE

Mildred Leenerts
Bruning, Nebr.

1 pkg. white cake mix
4 c. mixed candy fruit
1/2 c. red candied cherries
1/2 c. green candied cherries
1 c. white seeded raisins
1 c. shredded coconut
1 1/2 c. nuts (chopped)
1 1/2 c. miniature marshmallows
1 pkg. white frosting mix

A spice cake mix and dark raisins can be used for a dark fruitcake.

Prepare white cake mix and bake according to package directions in a 9x13 inch pan. Cool, then crumble this cake in a large bowl. Prepare all the fruits and mix with the frosting mix which has been made according to directions. Fold this fruit mixture into the crumbled cake. Line a large pan or smaller ones with aluminum foil. Pack the cake mixture firmly in the pan.

Store in refrigerator. Slice and serve as needed. This keeps well for months if kept wrapped in foil.

FLUFFY WHITE GINGERBREAD

Selma Sander
Bruning, Nebr.

1 c. butter or oleo
2 c. sugar
4 c. flour (sifted)
2 eggs (beaten)
1 c. sour or buttermilk
1 tsp. soda
1/2 tsp. salt
1 tsp. nutmeg
1/2 tsp. cinnamon
1 1/2 tsp. ginger

Put sifted flour in mixing bowl, cut in butter and work to crumb-like texture, add sugar and blend well. Measure out 2 cupfuls and set aside. To the rest of the mixture add beaten

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FLUFFY WHITE GINGERBREAD (Continued)

eggs, sour milk, salt, spices and soda; blend well.

In a buttered 12x8x2 inch pan spread 1 cup of crumb mix, pour batter over crumbs, then top with remaining crumbs. Bake for 35 to 40 minutes in a 350° oven. If glass pan is used, bake at 325°.

GREAT GRANDMOTHER'S GINGERBREAD

Selma Sander
Bruning, Nebr.

Over 100 years old.

1/2 c. sugar
1/2 c. butter and lard (mixed)
1 egg
1 c. Brer Rabbit molasses
1 c. hot water
2 1/2 c. flour (sifted)
1 1/2 tsp. soda
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1/2 tsp. salt

Cream sugar and shortening, add beaten eggs, molasses, then the sifted dry ingredients (sift all together the dry ingredients.) Add hot water last and beat until smooth. Bake in a large greased shallow pan for 40 to 45 minutes in a 350° oven.

If glass pan is used, bake at 325°. This makes 15 portions.

EXTRA GOOD LEMON CAKE

Merle Middendorf
Bruning, Nebr.

1 pkg. lemon cake mix
4 eggs
1 (3 oz.) pkg. lemon gelatine
3/4 c. salad oil
3/4 c. water

FROSTING GLAZE:

1 1/2 c. confectioners' sugar
2 T. oleo (soft)
2 lemons (juice and rind)

Blend cake mix, gelatine, oil, water, then add 4 eggs and beat well. Turn into a greased and floured 9x13 inch pan. Bake 45 minutes in 350° oven. While cake is baking, prepare the glaze.

Blend powdered sugar, soft oleo and part of juice until smooth, add rest of juice and rind. This will be thin. When cake is done, cool very slightly. Then with tines of a fork, poke holes in the cake and top with glaze. This will soak through the cake.

Serve as is or good with ice cream as a dessert.

NO SUGAR-CARNATION MALT CAKE

Mrs. Thomas Kerl
Bruning, Nebr.

1 1/2 c. Carnation malt powder
1 c. flour
1 c. sour cream
1 tsp. soda
1 egg (beaten)
1 tsp. vanilla

Mix all ingredients well. Bake in an 8x8 inch pan at 350° about 30 to 35 minutes.

MAYONNAISE CAKE

Helen Lichti
Bruning, Nebr.

1 c. boiling water
1 c. mayonnaise
1 tsp. vanilla
2 c. flour
1 c. sugar
1/2 c. cocoa (scant)
2 tsp. soda

Mix the liquids together and sift the dry ingredients into the liquids. Use an 8x12 inch pan, grease and flour. Bake in 350° oven for 40 minutes.

NO EGG MIRACLE WHIP SPICE CAKE

Mrs. Thomas Kerl
Bruning, Nebr.

3/4 c. Miracle Whip
3/4 c. sugar
2 1/2 c. cake flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. cloves
1/2 tsp. nutmeg
1 tsp. cinnamon
1/4 tsp. salt
3/4 c. cold water
2 T. molasses

Combine Miracle Whip and sugar. Sift flour, soda, baking powder, spices and salt. Add alternately with combined water and molasses. Beat after each addition until smooth. Pour into a greased 9 inch square pan and bake 30 minutes at 350°. Cool and frost.

When work seems rather dull to me,
And life is not so sweet,
One thing at least, can bring me joy —
I simply love to eat!

MINI-SIZED BIRTHDAY CAKE

Mrs. Ernest Sander
Bruning, Nebr.

Make 12 cupcakes of your favorite recipe. Use favorite white fluffy frosting.

CRUNCH:

1/2 c. oatmeal (regular or quick)
2 T. brown sugar (packed)
1 T. butter (melted)
1/4 c. almonds or walnuts

Heat oven to 350°. Combine oats, sugar, butter and nuts. Put in a shallow pan. Heat for about 10 minutes in oven, stirring occasionally. Toss lightly with a fork. Then slice top off of cupcakes, spread frosting on cut sides. Sprinkle with the crunch mix. Replace tops and frost tops and sides.

Sprinkle with crunch.

NEVER FAIL CUPCAKES

Mrs. Leo Lange
Carleton, Nebr.

2 eggs
1 c. shortening or oil
3 c. cake flour
1/2 c. cocoa
1 c. boiling water
1 c. sour milk
2 tsp. soda
2 tsp. vanilla
2 c. sugar

FROSTING:

1/2 c. evaporated milk
1 c. sugar
1 T. oleo
1 c. chocolate chips
1 c. nuts
20 miniature marshmallows

In a bowl mix in order given. Do not stir until all ingredients are added. Bake in cupcake pans in a 350° oven for 20 to 25 minutes.

For the frosting: Boil the evaporated milk and sugar for 2 minutes, stirring constantly. Add the 1 tablespoon oleo, chocolate chips, nuts and marshmallows. Frost each cupcake.

You can "take the day off", but you can't put it back.

NO FROST CUPCAKES

Margaret Kemper
Fairmont, Nebr.

2 sticks oleo
4 squares semi-sweet chocolate
1 2/3 c. sugar
1 c. flour
4 eggs
1 tsp. vanilla

Melt oleo and chocolate squares together. Add sugar, flour, eggs and vanilla. Mix all together being careful to not over-mix. Bake in muffin pans at 325° for 25 minutes.

OATMEAL CAKE

June Hineline
Bakersfield, Calif.

1 1/4 c. boiling water
1 c. rolled oats
1 stick oleo
1 c. brown sugar (packed)
2 eggs
1 1/3 c. flour
1 tsp. soda
1/2 tsp. cinnamon
1 c. sugar

BROILED ICING:
1 stick oleo
1/2 c. sugar
1/4 c. canned milk
1 tsp. vanilla
1 c. coconut
1/2 c. walnuts

Pour boiling water over rolled oats and add oleo, let stand for 20 minutes, then add brown sugar. Mix by hand the eggs, sugar (white), flour, soda and cinnamon. Blend in the cooled oatmeal mixture. Bake in a greased and floured 9x13 inch pan and bake for 25 minutes in a 350° oven.

While cake is baking, soften the oleo, mix in the rest of the icing ingredients. Spread on warm cake and broil until frosting browns slightly and bubbly. Watch closely.

OATMEAL CAKE

Marguerite (Geiken) Hunt
North Platte, Nebr.

1 1/2 c. boiling water
1 c. quick oatmeal
1 c. brown sugar
1 c. white sugar
1/2 c. shortening
2 eggs
1 tsp. nutmeg
1 tsp. cloves
1/2 tsp. salt
1 1/3 c. flour
1 tsp. soda

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OATMEAL CAKE (Continued)

BROILED ICING:

1/2 c. brown sugar
2 T. butter
1/2 c. hot milk (scant)
1 c. coconut
1 tsp. vanilla
1/2 c. nuts (chopped)

Pour boiling water over oatmeal and let stand. Cream shortening and sugars, add beaten eggs, spices and salt. To this mixture, blend in the oatmeal. Add flour and soda, mix well. Bake in a 9x13 inch pan for 30 to 40 minutes at 350°.

While cake is baking, blend the frosting ingredients. Spread on warm cake, place under broiler until frosting bubbles. Watch closely.

OATMEAL CAKE

Mrs. Eldo Wyssman
Bruning, Nebr.

1 1/2 c. boiling water
1 c. regular oatmeal
1/2 c. oleo
2 eggs (beaten)
1 c. brown sugar
1 c. white sugar
1 1/3 c. flour
1 tsp. soda
1 1/2 tsp. cinnamon
1/2 tsp. salt

FROSTING:

3/4 c. brown sugar
6 T. oleo
1 tsp. milk
1 c. coconut

Pour boiling water over oleo and oatmeal and let stand. Mix thoroughly the rest of the ingredients, then blend into the oatmeal mixture. Bake in a 9x11 inch pan for 30 to 35 minutes at 350°.

While cake is baking, prepare the icing. Soften oleo, add sugar and water, boil for 1 minute. Add coconut and spread on warm cake. Place under broiler until slightly browned and bubbly. Watch closely.

Good, better, best; never let it rest till the good be better and the better, BEST.

OATMEAL CAKE

1 1/2 c. boiling water
2 c. oatmeal
1/2 c. oleo
1 c. brown sugar
1 c. white sugar
2 eggs
1 1/2 c. flour
1/2 tsp. salt
1/2 tsp. nutmeg
1 tsp. cinnamon
1 tsp. soda

ICING:
1 stick oleo
1 c. brown sugar
1/4 c. canned milk
1 c. coconut
1 c. pecans or walnuts
1 tsp. vanilla

Pour boiling water on oatmeal, let stand. Cream oleo and sugars, add beaten eggs. Sift together flour, soda and spices. Blend the sugar mixture into the oatmeal, add dry ingredients. Bake in a 9x13 inch pan for 30 to 40 minutes in a 350° oven.

For the icing, boil oleo, brown sugar and canned milk until it is a good rolling boil, then remove from heat and add pecans, coconut and vanilla. Spread on cake and put under broiler for a few minutes. Watch closely.

HIGHLAND CAKE

Mrs. Ervin Henkel
Bruning, Nebr.

1 c. boiling water
1 c. quick cooking oatmeal
1/2 c. shortening
1 c. brown sugar
1/2 c. white sugar
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves

FROSTING FOR CAKE:
3 T. butter (melted)
2/3 c. brown sugar
1/2 c. flaked coconut
1/2 c. nutmeats

Pour boiling water over oatmeal and let stand. Cream brown and white sugars and shortening, add beaten eggs and vanilla. Sift together flour, soda and spices, add this to sugar mixture along with the oatmeal. Beat well. Put batter into a 9x13 inch greased pan. Cover with the frosting before baking.

Mix the melted butter, brown sugar, coconut and nutmeats. Then sprinkle over the cake batter. Bake in a 325° oven for 35 minutes; test for doneness.

CHOCOLATE OATMEAL CAKE

Mildred Ortgies
Ong, Nebr.

1 c. oatmeal
1 1/2 c. boiling water
1/2 c. shortening
1 1/2 c. sugar
2 eggs
1 c. flour
1/2 c. cocoa
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla

COCONUT FROSTING:
1 c. powdered sugar
2 c. shredded coconut
2 T. butter
1/2 c. milk

Pour boiling water over the oatmeal and set aside. Cream sugar, shortening and eggs. Add oatmeal mixture along with cocoa, soda, salt and vanilla. Stir well. Add beaten eggs and flour; beat well until smooth. Bake in greased 9x11 inch pan at 350° for 35 to 40 minutes. Frost with coconut icing.

For icing: Mix powdered sugar, coconut, butter and milk together, boil until thick and smooth. Frost cake.

ORANGE-DATE POKE CAKE

Ella (Middendorf) Stubbs
Colville, Wash.

1 c. sugar
1/3 c. oleo
1 egg
2 c. flour (sifted)
1 tsp. soda
1 c. buttermilk
1 c. dates (chopped)
1/2 c. nuts

GLAZE OR FROSTING:
1 orange (rind grated and juice)
1 lemon (rind grated and juice)
1 c. sugar

Blend grated rinds and juice of lemon and orange with 1 cup sugar and set aside.

Blend sugar, oleo, egg and vanilla; beat well. Sift soda with flour, blend flour mix and buttermilk alternately into the sugar mixture. Add dates and nuts. Spoon into a 9x13 inch pan and bake at 350° for 30 to 35 minutes.

When cake is done, immediately poke cake full of holes with tines of a fork, add juice mixture, pouring evenly over cake.

Cut into squares and serve with whipped cream.

ORANGE CAKE

Evelyn Damrow

Mix 1/2 cup sugar to juice of 1 orange. Let stand for topping. Grind 1 orange rind with 1 cup raisins. Add to following:

1 c. sugar
1/2 c. shortening
2 eggs
1 c. sour milk
2 c. flour
1 tsp. soda
1/4 tsp. salt
1 tsp. vanilla

Bake 30 minutes in moderate oven. When done and still in pan, cover with prepared orange juice.

PEACH VELVET UPSIDE DOWN CAKE

June Hineline
Bakersfield, Calif.

2 T. oleo
1/4 c. brown sugar(packed)
1 can sliced peaches
9 maraschino cherries (optional)
1 1/3 c. Bisquick
3/4 c. sugar
1/4 c. milk
3 T. oleo
1 egg
1 tsp. vanilla

Melt oleo and sugar over heat in a 9 inch square cake pan. Arrange peaches and cherries.

In a mixing bowl, stir together Bisquick, sugar, milk, oleo, egg and vanilla; beat on medium speed for 1 minute. Then add another 1/2 cup more of milk and beat a little more. Pour mixture over fruit and bake for 40 minutes in 350° oven.

Invert on a serving plate immediately. Allow pan to remain over cake for a few minutes so sugar mixture will run over the cake. Serve warm either plain or with a whipped topping.

PEANUT BUTTER CAKE

1/2 c. shortening
1 1/2 c. brown sugar (packed)
1/3 c. peanut butter
3 1/4 tsp. baking powder
1 1/4 c. milk
1 tsp. vanilla
2 eggs (beaten)
1 3/4 c. flour
1/2 tsp. salt

Cream sugar, shortening and peanut butter, add vanilla and eggs. Blend in dry ingredients alternately with the milk. Bake in a 9x13 inch pan, well greased and floured. Bake in a 350° oven for 35 to 40 minutes.

PEPSI COLA CAKE

Mrs. Emmitt Polage
Belvidere, Nebr.

2 sticks oleo
3 T. cocoa
1 c. Pepsi Cola
2 c. flour
2 c. sugar
1 tsp. soda
1 tsp. vanilla
1/2 c. buttermilk
2 eggs (beaten)
1 1/2 c. small marshmallows

ICING:
1/2 stick oleo
1 1/2 T. cocoa
3 T. Pepsi Cola
1 1/2 c. powdered sugar
1/2 c. small marshmallows
1 tsp. vanilla

On low heat melt the 2 sticks oleo, cocoa. Remove from heat and add the cup of Pepsi. Mix the sugar, flour and soda, to this gradually stir in the melted cocoa, add beaten eggs and buttermilk. Fold in the 1 1/2 cups marshmallows. Bake in a greased and floured 9x13 inch cake pan for 35 minutes at 350°. Test for doneness.

Frost while warm with the icing. Melt oleo and cocoa, bring to slow boil. Remove from heat and add the 3 tablespoons Pepsi. Then mix in the powdered sugar, add vanilla and marshmallows. Beat well and frost cake.

PRUNE CAKE

In Memory of
Hannah Geiken; Bruning, Nebr.

1 1/2 c. sugar
1/2 c. butter or oleo
4 eggs
1 c. sour cream
2 1/2 c. flour
1/2 tsp. soda
1/4 tsp. salt
2 tsp. baking powder
1 c. prunes (cooked, chopped and seeded)

Cream the sugar and butter well, add the beaten eggs and sour cream. Sift together all the dry ingredients, gradually add to the creamed mixture. Lastly fold in the 1 cup of chopped cooked prunes. Bake in a greased and floured 10x13 inch pan in a 350° oven for 45 to 50 minutes.

Delicious to eat
Delightful to taste
Gay and attractive
Not a crumb goes to waste!

ORANGE CAKE

Evelyn Damrow

Mix 1/2 cup sugar to juice of 1 orange. Let stand for topping. Grind 1 orange rind with 1 cup raisins. Add to following:

1 c. sugar	2 c. flour
1/2 c. shortening	1 tsp. soda
2 eggs	1/4 tsp. salt
1 c. sour milk	1 tsp. vanilla

Bake 30 minutes in moderate oven. When done and still in pan, cover with prepared orange juice.

PEACH VELVET UPSIDE DOWN CAKE

June Hineline
Bakersfield, Calif.

2 T. oleo	3/4 c. sugar
1/4 c. brown sugar(packed)	1/4 c. milk
1 can sliced peaches	3 T. oleo
9 maraschino cherries (optional)	1 egg
1 1/3 c. Bisquick	1 tsp. vanilla

Melt oleo and sugar over heat in a 9 inch square cake pan. Arrange peaches and cherries.

In a mixing bowl, stir together Bisquick, sugar, milk, oleo, egg and vanilla; beat on medium speed for 1 minute. Then add another 1/2 cup more of milk and beat a little more. Pour mixture over fruit and bake for 40 minutes in 350° oven.

Invert on a serving plate immediately. Allow pan to remain over cake for a few minutes so sugar mixture will run over the cake. Serve warm either plain or with a whipped topping.

PEANUT BUTTER CAKE

1/2 c. shortening	1 tsp. vanilla
1 1/2 c. brown sugar (packed)	2 eggs (beaten)
1/3 c. peanut butter	1 3/4 c. flour
3 1/4 tsp. baking powder	1/2 tsp. salt
1 1/4 c. milk	

Cream sugar, shortening and peanut butter, add vanilla and eggs. Blend in dry ingredients alternately with the milk. Bake in a 9x13 inch pan, well greased and floured. Bake in a 350° oven for 35 to 40 minutes.

PEPSI COLA CAKE

Mrs. Emmitt Polage
Belvidere, Nebr.

2 sticks oleo
3 T. cocoa
1 c. Pepsi Cola
2 c. flour
2 c. sugar
1 tsp. soda
1 tsp. vanilla
1/2 c. buttermilk
2 eggs (beaten)
1 1/2 c. small marshmallows

ICING:
1/2 stick oleo
1 1/2 T. cocoa
3 T. Pepsi Cola
1 1/2 c. powdered sugar
1/2 c. small marshmallows
1 tsp. vanilla

On low heat melt the 2 sticks oleo, cocoa. Remove from heat and add the cup of Pepsi. Mix the sugar, flour and soda, to this gradually stir in the melted cocoa, add beaten eggs and buttermilk. Fold in the 1 1/2 cups marshmallows. Bake in a greased and floured 9x13 inch cake pan for 35 minutes at 350°. Test for doneness.

Frost while warm with the icing. Melt oleo and cocoa, bring to slow boil. Remove from heat and add the 3 tablespoons Pepsi. Then mix in the powdered sugar, add vanilla and marshmallows. Beat well and frost cake.

PRUNE CAKE

In Memory of
Hannah Geiken; Bruning, Nebr.

1 1/2 c. sugar
1/2 c. butter or oleo
4 eggs
1 c. sour cream
2 1/2 c. flour
1/2 tsp. soda
1/4 tsp. salt
2 tsp. baking powder
1 c. prunes (cooked, chopped and seeded)

Cream the sugar and butter well, add the beaten eggs and sour cream. Sift together all the dry ingredients, gradually add to the creamed mixture. Lastly fold in the 1 cup of chopped cooked prunes. Bake in a greased and floured 10x13 inch pan in a 350° oven for 45 to 50 minutes.

Delicious to eat
Delightful to taste
Gay and attractive
Not a crumb goes to waste!

PUMPKIN CAKE

Dell Middendorf
Lyons, Nebr.

1 3/4 c. pumpkin pie mix
1 box Pillsbury applesauce cake mix
3 eggs
1/2 c. water

Put all together and mix well. Use a 9x13 inch pan. Pour in above mix. Bake for 30 minutes in a 350° oven. Test for doneness. Serve with whipped topping.

PUMPKIN POUND CAKE

Stella Vorderstrasse
Alexandria, Nebr.

1 c. brown sugar
1 1/4 c. white sugar
1 1/4 c. Crisco
4 eggs
1 (1 lb.) can pumpkin
3 c. flour
1 tsp. salt
2 tsp. soda
3 1/2 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. allspice
1/2 tsp. ginger
1/2 c. pecans (chopped)

In mixing bowl combine sugars, Crisco and eggs. Add pumpkin. Sift flour, salt, soda and spices together, add gradually to mixture; stir in nuts. Pour into a greased and floured 10 inch tube pan. Bake in 350° oven for 60 to 65 minutes.

Cool cake in pan before removing it. Just before serving top with whipped cream. Delicious served warm.

SHORT-CUT PUMPKIN CAKE

Selma Sander
Bruning, Nebr.

1 box spice cake mix
1/2 tsp. soda
2 eggs
1 c. water
1/2 tsp. burnt sugar flavoring
1/4 tsp. black walnut flavoring
1 c. canned pumpkin
3/4 c. dates (chopped)
1/2 c. nuts (chopped)

Blend cake mix and soda in large bowl, add eggs, water and flavorings. Beat 2 minutes. Add pumpkin, mixing well. Stir in dates and nuts. Bake in a greased and floured 9x13 inch pan. Bake at 325° for 45 minutes. Serve with whipped topping.

The real problem of your leisure is how to keep other people from using it

EGGLESS OLD FASHIONED RAISIN CAKE

Irene Ellermeier
Bruning, Nebr.

2 c. brown sugar (firmly packed)
2 c. raisins
2 c. water
1 c. shortening (if oil used use a little less)
1 tsp. nutmeg
1 tsp. cloves
1 tsp. cinnamon
3 c. flour
1 tsp. soda
1/2 c. nutmeats

Put on low heat the sugar, shortening, raisins, water and spices. Mix well. Bring to a good boil. When cooled slightly, stir in the flour, soda and nuts. Bake in sheet or jelly roll pan at 350° for 45 minutes.

RAISIN SPICE CAKE

Mrs. Wayne Langhorst
Mrs. Mary Block; Bruning, Nebr.

2 c. cold water
2 c. sugar
1 c. shortening
2 c. raisins
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves
2 tsp. soda
3 c. flour
1/2 tsp. baking powder
Walnuts (optional)

Combine in a saucepan the sugar, shortening, water, raisins, spices and soda, bring to a good boil. Then remove from heat and cool. Sift baking powder with flour and add to cooled mixture. Add nuts. Bake in a well greased and floured 9x13 inch pan at 350° for 45 minutes.

EGGLESS RAISIN CAKE

Mrs. Grace Hermann
Bruning, Nebr.

1 c. raisins
2 c. water
1 T. lard or oleo
3 T. syrup
1 c. sugar
1 c. raisin juice
2 1/2 c. flour
1 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. salt
1/4 tsp. cloves and nutmeg
1 c. raisins

Boil raisins in 2 cups water for 15 minutes; cool. Cream rest of the ingredients and add 1 cup of juice from the raisins. When well mixed, add raisins; 1 raw apple (finely chopped), may be added. Bake in 9x11 inch pan for 40 to 45 minutes at 350°.

RHUBARB CAKE

Deloris Folkerts; Bruning, Nebr.
Maria Nedza; Belvidere, Nebr.

1 1/2 c. brown sugar
1/2 c. margarine
1 egg
1 c. sour milk
1 tsp. soda
2 c. flour
1/2 tsp. salt
1/4 tsp. cinnamon
1 1/2 c. rhubarb
1/2 c. nutmeats

TOPPING:
1/2 c. brown sugar
1 1/2 tsp. cinnamon

Cream sugar, shortening and egg. Mix and add dry ingredients alternately with sour milk. Add rhubarb and nuts. Pour into a greased 9x13 inch pan.

Mix topping and sprinkle over the top of batter. Bake 30 to 45 minutes at 350°. Baking time varies with the moistness of the rhubarb.

RHUBARB CAKE

Carrie Hawks
Bruning, Nebr.

1/2 c. shortening
1 1/2 c. brown sugar (1 c. brown and 1/2 c. white may be used)
1 egg
1 tsp. soda
1 1/2 c. raw rhubarb (cut up)
2 c. flour

TOPPING:
1/2 c. brown sugar
1 T. butter (soft)
1 tsp. cinnamon (small)

Cream shortening and sugar, add the egg. Sift soda with the flour and add to sugar mixture. Fold in the cut up rhubarb. Put into a greased and floured 9x13 inch cake pan. Put the topping on cake before baking.

Cream sugar, butter and cinnamon. Sprinkle over cake batter. Bake at 350° for 35 minutes.

RHUBARB CAKE

Mrs. Chris Johnson
Bruning, Nebr.

Use your favorite applesauce cake but use raw rhubarb instead of raw apples. Serve with whipped topping.

STANDARD TWO-EGG CAKE

Mrs. Alton Edzards

1/2 c. shortening
1 c. sugar
2 eggs (beaten)
1/4 tsp. salt
2 c. cake flour (sifted)
3 tsp. baking powder
1 tsp. vanilla
3/4 c. milk

Cream shortening and sugar until light and fluffy. Add eggs. Beat until light. Sift flour, baking powder and salt together twice. Add vanilla to milk. Add dry and liquid ingredients alternately to creamed mixture. Blend thoroughly.

This is a basic cake recipe and may be used in a variety of ways. Bake as cupcakes or in a 8x12 inch pan at 375°.

SINGLE BOX PUDDING CAKE

Mrs. Thomas Kerl
Bruning, Nebr.

1 c. white syrup
2 eggs (beaten)
1 c. sour cream
1 pkg. pudding mix
2 c. flour
1/2 tsp. baking powder
1 tsp. soda
1 tsp. vanilla

Dissolve soda in sour cream. Mix all ingredients well. (If chocolate pudding mix is used, add 2 additional tablespoons cocoa.) Bake in 350° oven in a 10x15 inch pan about 35 to 40 minutes.

SHELF CAKE

In Memory of Mother
Irene Ellermeier
Bruning, Nebr.

1 c. sugar
1 c. flour
1 tsp. soda
2 1/2 T. cocoa
2 eggs (beaten)
1 c. sour cream
1 tsp. vanilla

Sift the 4 dry ingredients together 3 times, add eggs and sour cream. Beat well; add vanilla. Bake in a 9x9 inch pan for 35 to 40 minutes in a 350° oven.

Peanut butter added to a chocolate powdered sugar frosting is good on this cake.

The difference between stumbling blocks and stepping stones is the way a man uses them.

SHEET CAKE

Mrs. Rex Casper
Paula Reil

2 c. sugar
2 c. flour
1 c. water
1 cube margarine
1/2 c. shortening
4 T. cocoa
1/2 c. buttermilk
2 eggs
1 tsp. soda
1 tsp. vanilla

FROSTING:
1 cube margarine
4 T. cocoa
6 T. milk
1 lb. box powdered sugar
1 tsp. vanilla
1 c. nuts

Sift flour and sugar together in a bowl. Bring to a boil water, shortening, margarine and cocoa, pour this over the sugar mixture. Add rest of the ingredients. Bake in a 12x15x1 inch sheet cake pan for 20 minutes in a 400° oven.

For the frosting: Melt butter, add cocoa and milk. Remove from heat. Mix into powdered sugar. Add vanilla and nuts. Beat until smooth and spread on the hot cake.

CHOCOLATE SHEET CAKE

Marla Dowdy
Carleton, Nebr.

2 c. sugar
2 c. flour
2 sticks oleo (melted)
1/4 c. cocoa
1 c. water
2 eggs
1 tsp. soda
1 tsp. vanilla
1/2 tsp. salt
1/2 c. buttermilk

Melt the oleo in a pan, then add cocoa and water. Remove from heat and stir in the sugar. Add beaten eggs, then dry ingredients and vanilla, alternately with buttermilk. This can all be stirred with a spoon in the melted oleo pan. Pour into a greased and floured sheet cake pan. Bake for 20 minutes at 350°.

Frost with chocolate frosting.

Be sure you are right, then go ahead, and be sure you are wrong before you quit.

SPICE CAKE

In Memory of
Mrs. John Lange
Carleton, Nebr.

1 1/4 c. sugar
1/2 c. shortening
1 c. sweet milk
1 tsp. vanilla
3 eggs (beaten separately)
2 c. flour
2 tsp. baking powder
1 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. cloves
1 tsp. salt

Mix sugar and shortening, add beaten egg yolks and milk and vanilla. Sift dry ingredients, gradually add to milk mixture. Lastly fold in egg whites. Bake in 9x13 inch pan for 45 minutes at 350°.

STRAWBERRY CAKE

Shirley Baker
Carleton, Nebr.

1 c. miniature marshmallows
2 c. frozen sliced strawberries in syrup
1 (3 oz.) pkg. strawberry gelatine
2 1/4 c. flour
1 1/2 c. sugar
1/2 c. shortening
3 tsp. baking powder
1/2 tsp. salt
1 c. milk
3 eggs
1 tsp. vanilla

Grease 9x13 inch pan. Sprinkle marshmallows on bottom of pan. Combine completely thawed berries and syrup with the dry gelatine; set aside.

In large bowl, combine remaining ingredients. Pour evenly over marshmallows. Spoon strawberry mixture evenly over batter. Bake 45 to 50 minutes in 350° oven. Serve warm or cool with ice cream or whipped cream.

There is nothing wrong with the younger generation that twenty years won't cure.

CHOCOLATE SHEET CAKE

Marlene (Schaff) Bruning
Athens, Ohio

2 sticks margarine
1/4 c. cocoa
1 c. water
2 eggs
2 c. sugar
1 tsp. vanilla
2 c. flour
1/2 tsp. salt
1 tsp. soda
1/2 c. buttermilk or sour milk

ICING:
1 c. sugar
1/2 c. cocoa
1/4 c. milk
1/4 c. oleo

Bring to a boil the 2 sticks of margarine, 1/4 cup cocoa and water; cool. Add sugar, vanilla and eggs. Sift together flour, soda and salt, add to the cake mix alternately with the buttermilk. Bake in a greased and floured jelly roll pan 18x12 inches for 20 to 30 minutes in a 350° oven. This size of pan is important.

For the icing: Mix all ingredients and boil for 1 minute. Cool slightly. If it seems too thin to spread well, a little powdered sugar may be added.

TEXAS CAKE

Darlene Norder
Mattie Helt; Bruning, Nebr.

2 c. flour (sifted)
2 c. sugar
1/2 c. sour cream
2 eggs
1/2 tsp. salt
1 tsp. soda
1 tsp. vanilla
2 sticks oleo
1 c. water
4 T. cocoa

ICING:
1 lb. powdered sugar
1 stick oleo
6 T. milk
4 T. cocoa
2 tsp. vanilla
1 c. pecans (cut up)

Mix together the flour and sugar. Bring to boil the 2 sticks of oleo, water and 4 tablespoons cocoa. Pour over the flour-sugar mixture. Add the eggs, sour cream, salt, soda and vanilla. Stir until well mixed, batter will be thin. Pour into a well greased jelly roll pan or cookie sheet. Bake for 20 minutes in 350° oven.

Continued Next Page.

TEXAS CAKE (Continued)

For the icing: Bring to a boil the 1 stick oleo, 6 tablespoons milk, 4 tablespoons cocoa. Boil about 1 minute, then stir in the powdered sugar, vanilla and nuts. Spread frosting on warm cake.

WACKY CAKE

Mrs. Wendell Casper
Bruning, Nebr.

3 c. flour
2 c. sugar
2 tsp. soda
1 tsp. salt
6 T. cocoa
2 T. vinegar
1 c. Crisco salad oil
2 c. cold water
2 tsp. vanilla

Sift all dry ingredients together in a large bowl. Grease a 9x13 inch cake pan. Put dry mixed ingredients into cake pan. Make 3 holes in dry ingredients. Into the first hole pour the vinegar, in second hole pour the oil, in third hole pour the water and vanilla. With a fork blend all together; this is the wacky way. Bake in 350° oven for 40 minutes. Very good!

HARVEY WALLBANGER SUPREME CAKE

Mrs. Thomas Kerl
Bruning, Nebr.

1 pkg. Duncan Hines Supreme Deluxe orange cake mix
1 pkg. vanilla instant pudding mix
1/2 c. salad oil
4 oz. frozen orange juice
4 oz. water
4 eggs
3 oz. Galliano
1 oz. vodka

GLAZE:

1 c. powdered sugar
4 T. orange juice

Blend all ingredients in a large bowl; beat 5 minutes. Pour into a greased and floured 10 inch tube pan. Bake at 350° for 45 to 55 minutes; test. Cool in pan for about 15 minutes before inverting.

Mix powdered sugar and orange juice glaze and drizzle over the warm cake.

VARIATIONS:

1. LEMON CAKE mix and lemon instant pudding instead of the orange cake mix and vanilla pudding.

2. CHOCOLATE CAKE mix, chocolate instant pudding and 3 ounces creme de cacao for the 3 ounces Galliano. Glaze according to the variations used.

ICINGS

NEVER FAIL FROSTING

3 T. oleo
3 T. white sugar
3 T. brown sugar
1/4 c. whole or canned milk
7 large or 28 small marshmallows

Place ingredients in a heavy saucepan and boil for 3 minutes, remove from heat. Add marshmallows and stir until all are melted. Sift in enough powdered sugar to spread well.

If chocolate icing is desired, 1/3 to 1/2 cup cocoa can be added to powdered sugar before sifting.

CAKE FROSTING

Mrs. Paul Cline
Hebron, Nebr.

1/4 c. oleo
1/4 c. cocoa
1/4 c. milk
1 lb. powdered sugar

Cook the first 3 ingredients to almost boiling stage, but do not boil. Remove from heat, stir into the powdered sugar. May be spread on cake before it cools.

STAY SOFT CHOCOLATE FROSTING

Delores Doll
Bruning, Nebr.

1/3 c. cocoa
3 1/2 T. corn starch
1 1/3 c. sugar
1/4 tsp. salt
1 1/2 c. milk
1 tsp. butter
1 tsp. vanilla

Cook in a heavy pan until thick, add butter and vanilla.

CHOCOLATE ICING

Marla Dowdy
Carleton, Nebr.

1/2 c. evaporated milk
1 c. sugar
1 T. oleo
1 c. chocolate chips
1 c. nuts
20 miniature marshmallows

Boil the milk and sugar for 2 minutes, stirring constantly. Remove from heat, add chips and stir in marshmallows until all are melted. Add rest of the ingredients.

CHOCOLATE ONE-MINUTE FROSTING

Phyllis Muir
Bruning, Nebr.

1 1/2 c. sugar
2 squares unsweetened chocolate
7 T. milk
4 T. butter
1 T. corn syrup
1/4 tsp. salt
1 tsp. vanilla

Bring all ingredients, except vanilla, to a boil, then boil for 1 minute. It may take 1 1/2 minutes on a humid day. Add vanilla and nuts, if desired.

UNCOOKED CHOCOLATE FROSTING

Mrs. Eldo Wyssman
Bruning, Nebr.

3 squares unsweetened chocolate
1 1/2 c. powdered sugar (sifted)
2 T. hot water
1 egg
1/4 c. oleo (softened)

Melt chocolate in top of a double boiler. Remove from heat, add sugar and water; blend. Beat in the egg and softened oleo. Set pan in warm water if frosting becomes too firm.

WHIPPED CREAM ICING

Mrs. Eldo Wyssman
Bruning, Nebr.

1/2 c. milk
2 T. flour
1 stick oleo
1/2 c. Crisco
1/2 c. sugar
1 tsp. vanilla

Boil the milk and flour mixture until it comes away from side of pan; cool. Mix and beat well the oleo and Crisco, about 4 minutes or until well creamed. Add sugar, beat in well, about 4 minutes. Add flour and milk mixture. Again beat about 4 minutes.

Spread on cake.

CHOCOLATE ICING

Mrs. Frank Babka
Alexandria, Nebr.

6 T. oleo
6 T. milk
1 1/2 c. sugar

Boil ingredients in a heavy pan for 30 seconds, remove from fire and add chocolate chips. Beat until chips have melted and icing is creamy. Spread on either hot or cold cake.

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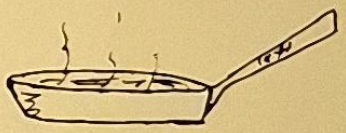
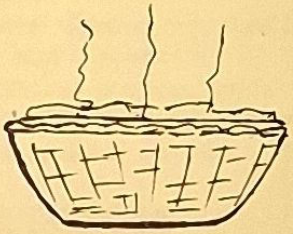
ADDITIONAL RECIPES

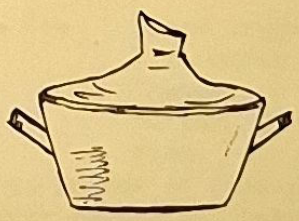
SWEET DISPOSITION RECIPE

Three grains of Common Sense,
One large Heart,
One Good Liver,
Plenty of fresh Air and Smiling,
One Bushel of Contentment
A Good Husband,
Do not bring to boil.

Casseroles and One dish meals







CASSEROLES - ONE-DISH MEALS

BAKED APPLE CASSEROLE

June Hineline
Bakersfield, Calif.

12 to 15 cooking apples
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 c. brown sugar
5 c. juice (from cooked apples)
3 T. butter
3 T. corn starch
2 pkgs. red hots (cinnamon candy)
1 c. small marshmallows

Partially peel apples, leave some skin on, slice and precook until nearly done. Use apples which retain their shape. Stir in sugar and spices. Use about 5 cups of juice and thicken with corn starch. Pour all into a large casserole. (Shortly before serving, top with the marshmallows). Bake apples 30 minutes in a 325° oven.

RICE BROCCOLI CASSEROLE

1 1/2 c. rice (cooked)
1 pkg. chopped frozen broccoli (cooked)
1 c. sharp cheese (grated)
1 large egg (beaten)
1 c. milk
1 small onion (diced)
1/3 c. salad oil or oleo
1 tsp. salt

Combine cheese, egg, milk, onion, oil and salt, add rice and broccoli. Put in a buttered baking dish, with crumbled bacon or buttered crumbs on top. Bake at 350° for 40 to 45 minutes.

BROCCOLI CASSEROLE

Elaine Biggs
Lincoln, Nebr.

1 pkg. broccoli (cooked a few minutes)
2 c. chicken (cooked)
1 c. chicken broth
1 c. milk
Bread crumbs
1 c. onion (grated)
Cheese
Butter
Flour

Put cooked broccoli in bottom of casserole, layer chicken on top and cover with cheese sauce (mix butter, flour, chicken broth, milk, cheese and onion.) Top with buttered bread crumbs.

Bake at 350° for 30 to 40 minutes.

BROCCOLI CASSEROLE

Thelma Neil
Kansas City, Mo.

2 (10 oz.) pkgs. frozen broccoli
1/2 c. butter
1/4 c. onion (finely chopped)
1/2 c. water (scant)
2 T. flour
3 eggs (well beaten)
8 oz. jar Cheez Whiz
Cracker crumbs

Cook broccoli in salted water until nearly tender. Place in buttered casserole after draining. Saute' onions in butter in heavy pan. Stir in flour. Add water, cook to thicken. Add cheese and beaten eggs. Pour over broccoli. Top with crumbs.

Bake at 350° until bubbly.

BROCCOLI RICE CHEESE CASSEROLE

Doris A. Bruning
Hebron, Nebr.

1 pkg. frozen broccoli
1 can cream of chicken soup
1 c. rice (cooked)
1 small jar Cheez Whiz

Cook broccoli until about half done. Drain. Add rest of ingredients and mix. Place in 9x13 inch pan. Bake 30 to 35 minutes at 350°. A small can of pimientos may be added for color.

BROCCOLI AND RICE CASSEROLE

Marla Dowdy
Carrie Hawks; Mrs. Jack Blunk

1 (10 oz.) pkg. frozen chopped broccoli
1 c. Minute rice
1/2 c. celery (chopped)
1/2 c. onion (chopped)
3 T. butter or margarine
1 can mushroom soup
1/2 lb. Cheddar cheese (grated) or 1 small jar Cheez Whiz

Cook and drain broccoli. Cook Minute rice and drain. Saute' onion and celery in butter. Combine all ingredients and put in buttered casserole. Bake at 350° for 30 minutes.

SHRIMP-RICE CASSEROLE

Jeri Rippe

1 c. rice
1 can cream of shrimp soup
1 can shrimp
Salt and pepper
Bread crumbs (buttered)

Cook rice according to directions on package. Place in greased 2 quart casserole. Add soup and shrimp, salt and pepper to taste. Sprinkle buttered bread crumbs over top. Bake at 375° for 20 minutes.

BAKED RICE

Lorna Muehling

1 c. rice
1 can beef broth (bouillon)
1 can onion soup
3/4 stick oleo

Mix rice and soups. Place in small casserole. Slice 3/4 stick oleo and lay over top. Bake at 350° for 45 minutes.

DELICIOUS RICE

Mrs. Eldon Jasa
Kearney, Nebr.

1 c. rice (uncooked)
1 cube butter or oleo
1 can button mushrooms
1 c. water
1 can beef bouillon soup
1/2 c. onion (chopped)(scant)

Melt butter, add mushrooms and onions. Add soup and water. Pour over rice in baking dish. Bake uncovered, in 350° oven for 1 hour.

CHICKEN AU GRATIN

Mrs. Harlan Higel

4 chicken breasts (cooked)
2 tsp. salt
16 slices sandwich bread (crusts removed)
8 slices Old English cheese
4 eggs
2 1/2 c. milk
Potato chips

Butter the slices of bread. Place a layer of bread in bottom of buttered baking dish. Then layer with boned and sliced chicken. Top with the slices of cheese. Cover with remaining slices of buttered bread. Beat eggs and milk together; pour over all. Put potato chips on top. Bake in pan of hot water at 350° for 1 1/2 hours.

Serve with mushroom gravy - 1 can cream of mushroom soup, 1/2 cup milk; heated.

If you pour some happy spirit
In a great big mixing bowl;
Just add a few ingredients
And you'll have a casserole.

CASSEROLE OF CHICKEN AND VEGETABLES

Mrs. Eldo Wyssman

3 to 4 lb. stewing chicken
Salt and pepper and flour
2 T. fat
2 c. hot water
2 medium sized carrots (diced)
1 1/2 c. celery (chopped)
1 small onion (chopped)
1 small green pepper (chopped)

Cut chicken in serving pieces. Season with salt, pepper, sprinkle with flour. Heat fat in heavy skillet and brown chicken in it. Remove chicken to a casserole. Add hot water and 1/2 teaspoon salt. Cover closely. Bake in 325° oven until almost tender, about 2 1/2 hours. Add water as needed to keep water at original level. Add vegetables and cook 30 minutes longer.

Mix 2 tablespoons flour with cold water. Add several spoonfuls of hot liquid from the casserole. Stir mixture into liquid in casserole. Cook 10 to 15 minutes longer.

Serves 6 to 8.

MOCK CHICKEN LEGS

Mrs. Harlan Higel

1 1/2 lbs. hamburger
1/2 c. dry bread crumbs
1/3 c. milk
1 1/2 tsp. salt
1/4 tsp. pepper
3/4 tsp. pepper
3/4 tsp. Worcestershire sauce
3/4 tsp. dry minced onion
1 egg
1 green pepper (cut in rings) (optional)
1 (8 oz.) pkg. noodles (dry)
1 can cream of mushroom soup
1 can water
3 chicken bouillon cubes
2 cans water

Mix first 8 ingredients. Make into shape of chicken legs. Brown in 2 tablespoons fat. Drain. Put green pepper rings on meat. Add noodles (dry). Mix soup with water. Pour over noodles. Combine bouillon cubes with water. Cook slowly until noodles are tender.

It's not the minutes you spend at the table that makes you fat - it's the seconds.

BAKED CHICKEN AND DRESSING

Mrs. Eldo Wyssman

5 lb. chicken (boiled)
1 1/2 c. broth
1/2 c. milk
1/2 tsp. poultry seasoning
5 T. flour (level)
1/2 tsp. salt
5 slices wheat bread (dry)
5 slices white bread (dry)
1 c. broth
1 egg (beaten)
1 c. milk
3 T. chicken fat
1/2 tsp. poultry seasoning

Bone and cut in pieces the boiled chicken. Put pieces in 9x12 inch pan. Mix and bring to boil broth, milk, seasoning and flour. Pour over chicken pieces.

Make a dressing of the following: bread, broken into crumbs, broth, egg, milk, chicken fat and poultry seasoning. Place on chicken. Bake at 350° for 30 minutes.

CHICKEN SHORTCAKES

Amanda Houck

1 pkg. refrigerator biscuits
1/2 c. frozen peas (cooked)
1 c. cream of chicken soup
1/4 c. milk or water
1 c. cooked chicken (diced)

Bake biscuits as directed. Cook peas, add soup, milk and diced chicken. Heat thoroughly. Spoon mixture over split biscuits. Allow 2 biscuits per serving.

NOODLE CASSEROLE

Amanda Houck

1 pkg. noodles
1 can tuna
1 box frozen peas
1 can cream of chicken soup
Cheese
Soda crackers

Cook noodles and drain. Add remaining ingredients. Crush some soda crackers on top. Put in casserole. Bake at 325° for 1 hour.

CHICKEN SPAGHETTI

Mrs. Don R. Ortgies

1 chicken (cooked and cut in pieces)
1 lb. spaghetti (cooked and drained)
1 can tomato soup
1 green pepper (chopped)
1 onion (chopped)
1 garlic bud (chopped)
1 can cream of mushroom soup
1 can chicken broth
1 small jar pimiento (chopped)
Cheese (grated)

Continued Next Page.

CHICKEN SPAGHETTI (Continued)

Cook for 20 minutes tomato soup, green pepper, onion and garlic bud. Cook to just warm mushroom soup, chicken broth and pimiento. Combine chicken, spaghetti and soup mixes. Heat thoroughly. Add grated cheese, salt and pepper to taste.

This is a very colorful "company dish." Can be prepared ahead of time and reheated.

CHICKEN AND DRESSING CASSEROLE

Mrs. Wayne Langhorst

1 chicken (cooked and removed from bones)(save skin)
6 to 8 c. soft bread crumbs
2 stalks celery (chopped)
1 medium onion (grated)
2 eggs (beaten)
1/2 tsp. baking powder
1/2 tsp. sage
Salt and pepper (to taste)
1 1/2 c. milk

Mix above ingredients except chicken. Put a layer into a large pan. Add a layer of diced chicken. Continue alternating dressing and chicken. Cover with ground skin. Pour chicken broth over until you can see it. Bake at 350° for 1 hour.

Serves 10 to 12.

CHICKEN MUSHROOM CASSEROLE

1 lb. chicken (diced)
2 c. rice (boiled)
1 c. green beans
2 (4 oz.) cans mushrooms
1 onion (chopped)
1 can cream of chicken or cream of mushroom soup
1/2 can water

Layer first 5 ingredients. Pour soup and water over top. Bake at 350° for 45 minutes. Makes 10 servings (100 calories per serving).

MOCK CHICKEN AND DRESSING

Mrs. Alton Wilhelms
Stromsburg, Nebr.

1 lb. hamburger (don't brown)
2 c. dry bread crumbs
1 onion (chopped)(small)
1 c. milk
1 egg (beaten)
1/2 tsp. sage (scant)
Salt and pepper (to taste)
1 can chicken noodle soup

Combine all ingredients and place in buttered baking dish. Bake at 325° for 45 minutes.

"NO PEEKY" CHICKEN

Debi Sylvester

1 c. rice (raw)
1 c. milk
1 can cream of chicken soup
1 can cream of mushroom soup
1 fryer (cut up)

Mix rice, milk and soups together. Put in small roaster or baking dish. Season lightly. Lay chicken pieces on top. Season meat as desired. Cover tightly with lid or foil. Bake at 350° for 1 hour or until rice and chicken are tender.

The trick is "Don't Peek", as this lets out the steam and rice will burn on bottom.

CHICKEN-RICE CASSEROLE

Maxine Dusatko
Leona Hawks; Mrs. John Gerdes

1 (3 to 4 lb.) chicken (cut up)
1 c. rice (raw)
1 can cream of mushroom soup
1 can cream of chicken soup
1 can onion soup
3 c. water

Place the rice in bottom of a 9x13 inch pan or small roaster. Season chicken with salt and flour lightly. Arrange on rice. Mix soups and water and pour over chicken. Bake 3 hours at 330°. Do not cover or stir.

CHICKEN CASSEROLE

Mrs. Don Baker

1 chicken (cook and remove bones)
1/4 c. butter
1 T. flour
1 1/2 c. milk
Salt and pepper
2 eggs
Bread crumbs (buttered)

Put chicken in buttered casserole. Add a little broth. Melt butter in saucepan, add milk, flour, salt and pepper. Cook and cool. Beat in 2 eggs, beat well. Pour over chicken. Sprinkle with buttered bread crumbs. Bake at 350° for 30 to 40 minutes.

The best thing you can say about gravy is that it has no bones.

CHICKEN CASSEROLE

Marguerite (Geiken) Hunt

3 lb. chicken (cooked and remove from bones)
1 lb. wide noodles
1 medium can mushroom pieces
1 (8 oz.) pkg. frozen peas and carrots
3 cans cream of chicken soup
1 3/4 c. milk
1 small onion
Barbecue chips

Cook peas and carrots together, brown mushrooms and onion in butter until golden brown. Combine chicken, vegetables and mushrooms. Combine soup and milk. Pour soup mixture over all. Top with crushed barbecue chips. Bake at 350°, covered, for 30 minutes. Serves 15 to 20.

QUICK CASSEROLE DISH

Ann Hinrichs

1 lb. hamburger
1 c. celery soup (undiluted)
1 pkg. frozen Tater Tots

Brown hamburger and drain off most of grease. Cover with can of soup. Put 1 package of Tater Tots on top. Bake in 350° oven for 1 hour (uncovered).

OPTIONAL: 1 can onion rings can be added to top a few minutes before done, just long enough to have the onions hot.

TACO CASSEROLE

Mrs. Max Lichti
Geneva, Nebr.

1 lb hamburger
1 (8 oz.) can tomato sauce
1 tsp. chili powder
1 tsp. garlic salt
1 tsp. oregano
Tabasco sauce
1/2 c. taco sauce
6 oz. pkg. Fritos

Brown hamburger. Mix together next 6 ingredients. Simmer 10 minutes and pour on hamburger. Crush Fritos. Put some Fritos on bottom of casserole, layer of hamburger mixture, with chopped lettuce, onion and grated cheese (use as much as desired). Put remaining Fritos on top. Bake at 350° for 10 to 15 minutes.

Just about the time you think you can made both ends meet, somebody moves the ends.

ONE DISH MEAL

Grace Hermann

1/2 lb. hamburger
2 T. onion
1 tsp. salt
Dash of pepper
2 T. Spry
1 c. spaghetti
1 c. tomato juice
1 c. celery (diced)
2 T. brown sugar
1/8 lb. cheese

Cook spaghetti as directed; drain. Put other ingredients in skillet and simmer 35 minutes. Add spaghetti. Place in casserole. Bake at 350° for 1 hour.

"IN A HURRY" CASSEROLE

Mrs. Eldo Wyssman
Irene Ellermeier

1 lb. hamburger
1 large can pork and beans
1/2 onion (chopped)
1/2 c. catsup
2 T. vinegar
2 T. brown sugar

Brown hamburger and pour off excess fat. Add remaining ingredients. Bake at 375° for 20 minutes.

ONE DISH MEAL

Mrs. Loyd Reichert

1 lb. hamburger
1 small onion (chopped)
1 can peas (drained)
1 can mushroom soup
Tater Tots

Mix hamburger and onion together. Pat in bottom of 9x11 inch pan. Combine peas and mushroom soup and spread on above mixture. Cover with layer of Tater-Tots. Bake at 375° for 45 minutes.

THREE BEANS AND BEEF CASSEROLE

Mrs. Boyd Schweitzer
Shickley, Nebr.

1 lb. ground beef
Salt and pepper
1 can lima beans (drained)
1 can pork and beans
1 can kidney beans
2 T. vinegar
1/2 c. brown sugar
1/2 c. white sugar
1 c. catsup
1 T. prepared mustard

Brown ground beef, salt and pepper to taste. Mix all together. Place in 2 quart casserole. Place a strip of bacon on top.

Bake at 350° for 45 minutes to 1 hour.

Try to fix the mistakes - never the blame.

MACARONI CHEESE - BEEF BAKE

Shirley Middendorf
Lincoln, Nebr.

1 1/2 c. macaroni
1 lb. ground beef
1/4 c. onion (finely chopped)
1/3 c. parsley (minced)
2 c. bread crumbs (buttered)
1 can mushroom soup
3/4 c. water
Salt and pepper (to taste)
1 1/2 c. sharp cheese (shredded)

Cook and drain macaroni. Slightly brown ground beef in skillet; drain off fat. Add onion and parsley; cook until onion is tender. Stir in soup, water, salt and pepper; heat to boiling. Remove from heat. Stir in 1 cup of the cheese and the macaroni. Turn into a greased 1 1/2 quart casserole; top with remaining cheese and bread crumbs. Bake at 350° for 20 minutes.

HAMBURGER-MACARONI CASSEROLE

Leola Bruning

2 c. macaroni
1 lb. hamburger
1 c. green pepper (chopped)
1 c. onion (chopped)
1 c. celery (diced)
1 qt. tomatoes
1/4 tsp. oregano
1/4 tsp. pepper
2 tsp. salt
2 T. Worcestershire sauce
1/4 c. sugar
1 can tomato soup
1/3 c. catsup

Cook macaroni; drain and cool in colander under cold water. Cook hamburger. Add remaining ingredients. Simmer 15 minutes. Add drained, cool macaroni and let simmer 1/2 hour and longer. You may put in casserole and place in low oven until ready to serve. This freezes well.

MEAT LOAF CASSEROLE

Amanda Houck

Potatoes (sliced)
Carrots (sliced)
Bacon (sliced)
Catsup
Water

Place layer of potatoes, then carrots, then sliced bacon. Add a little catsup. Then repeat layers. Add a little water. Bake in slow oven until tender.

Tact is the ability to close your mouth before someone else wants to.

HAMBURGER CASSEROLE

Amanda Houck

1 c. Minute rice
1 lb. hamburger
1 can mushroom soup
1 can cream of celery soup
Little onion
Dash of salt

Mix all ingredients together. Bake at 325° for 1 hour.

HAMBURGER DINNER

Carrie Hawks

1 1/2 lbs. hamburger
1/2 c. onion (chopped)
1 tsp. salt
Pepper (to taste)
1 can cream of mushroom soup
1 can chicken rice soup
1 large pkg. frozen vegetables

Brown hamburger, onion, salt and pepper. Combine with soups and vegetables. Place in casserole. Bake at 350° for 1 hour.

SPANISH DELIGHT

Trudy Schweitzer
Shickley, Nebr.

1 small pkg. noodles, spaghetti or macaroni
1 lb. hamburger
1 small onion (sliced)
1 green pepper (diced)
1 T. chili powder
Salt (to taste)
1 c. whole kernel corn
1 can tomato soup
1 can mushrooms
'Nippy' cheese (grated)
Paprika

Boil noodles in salted water until tender; drain. Brown hamburger, onion and green pepper. Stir in chili powder, salt, corn, soup and mushrooms. Layer noodles and hamburger mixture in baking dish. Sprinkle cheese and paprika on top. Bake at 375° for 30 minutes.

He drew a circle that shut me out,
But love and I had the wit to win;
We drew a larger circle that took him in.

LASAGNA

Goldene Bumgarner
Lincoln, Nebr.

2 lbs. ground beef
1 (No. 2 1/2) can tomatoes (3 1/2 c.)
1 (8 oz.) can seasoned tomato sauce (1 c.)
2 cloves garlic (minced)
1 1/2 to 2 tsp. basil
1 1/2 to 2 tsp. oregano
2 (8 oz.) pkgs. lasagna noodles
16 oz. (1 1/2 lb.) Mozzarella cheese (thin sliced)
1 c. cottage cheese
1/2 c. Parmesan cheese (grated)

Brown meat slowly, drain off excess fat. Add next 5 ingredients and simmer for 1 hour; salt and pepper to taste. Cook noodles in boiling water until tender. Drain and rinse in cold water. Place 1/2 of noodles in an 11x8 inch baking dish (or 2 9 inch square pans). Cover with 1/3 of the sauce. Then 1/2 of Mozzarella cheese and 1/2 of cottage cheese. Repeat layers ending with sauce. Top with Parmesan cheese. Bake at 350° for 30 minutes. Let stand 15 minutes. Cut in squares; serve hot.

HAMBURGER AND BEAN DISH

Goldene Bumgarner
Lincoln, Nebr.

1 lb. hamburger (brown and drain)
1/2 lb. bacon
1 c. onion (chopped)
1/2 c. catsup
1 tsp. salt
3/4 c. brown sugar
1 T. dry mustard
2 T. vinegar
1 can pork and beans
1 can kidney beans
1 can baby lima beans
1 can Italian beans

Brown hamburger and bacon and drain. Add next 6 ingredients. Drain liquid from beans. Mix all ingredients. Bake at 350° for 40 minutes.

Housework is something you do that nobody notices unless you don't do it.

LASAGNA CASSEROLE

Mrs. Harlan Higel

1 medium onion (chopped)
2 cloves garlic (chopped)
1/4 c. olive oil
1 lb. ground beef (crumbled)
1 (No. 303) can tomato sauce
1 small can tomato paste
2 c. water
1/4 tsp. cayenne pepper
2 bay leaves
Dash of basil
Salt and pepper
8 oz. Lasagna noodles (cooked)
1 small carton cottage cheese
8 oz. Mozzarella cheese (grated)
Parmesan cheese

Saute' onion and garlic in oil until golden brown; add beef; brown. Add tomato sauce, paste, water, cayenne, bay leaves, basil, salt and pepper. Mix well. Simmer 1 1/2 hours.

Arrange layers of lasagna, beef sauce, cottage cheese and Mozzarella cheese in greased casserole, having 3 layers of each. Top with Parmesan cheese. Bake, uncovered, at 350° for 45 minutes.

CORN-PON

Mrs. Loyd Reichert

1 lb. hamburger
1 small onion (diced)
1 can red beans (drained)
1 can tomato soup
Salt and pepper (to taste)
Chili powder (to taste)
1/2 c. flour (sifted)
3/8 c. corn meal
1 1/4 tsp. baking powder
1 T. sugar
1 small egg
1/2 c. milk
2 T. oil

Brown hamburger and onion; drain. Add beans, soup and seasonings. Pour into 9 inch square baking dish. Make corn bread mixture by sifting flour, corn meal, baking powder and sugar. Beat egg, add milk and oil. Stir into dry ingredients. Pour corn bread mixture over meat mixture. Bake at 350° for 30 minutes or until corn bread is done.

GOULASH

Clara Koinzan

1 small pkg. spaghetti
1 lb. hamburger
Small onion (chopped)
Salt and pepper (to taste)
1 can tomato juice
1 tsp. sugar
1/4 c. catsup

Cook spaghetti as directed on package. Brown hamburger and chopped onion; add other ingredients. Pour over spaghetti.

FARMER'S DELIGHT CASSEROLE

GeorgAnn Domeier

1 to 1 1/2 lbs. hamburger
1 medium onion
1 (8 oz.) pkg. noodles
1 can chicken with rice soup
1/2 can water
1 small can cream style corn
1/4 lb. American cheese (grated)
1 can cream of mushroom soup

Brown hamburger and onion. Cook noodles until tender. Mix all ingredients together and pour into 13x9x2 inch pan or casserole. Bake at 350° for 1/2 hour to 1 hour. Serves 6 to 8.

SOOPER SPAGHETTI AND MEAT BALLS

JoAnn Ellermeier Hohensee
Blair, Nebr.

MEAT BALLS:
1 lb. hamburger
1 egg (beaten)
10 cracker squares (crushed)
1/4 c. onion (finely chopped)
1 garlic clove (minced)(if desired)
1 tsp. salt
1/4 tsp. pepper
2 to 3 T. milk

SAUCE:
2 cans tomato soup
1/2 to 1 tsp. chili powder
1/8 to 1/4 tsp. red pepper
1 tsp. Worcestershire sauce

Have cooked:
1 lb. spaghetti

Mix all ingredients for meat balls, adding just enough milk to moisten. Roll into balls (about 20). Put in skillet and brown on all sides. Drain off excess grease. Add about 1 cup water.

Add sauce ingredients to meat balls. Cook 10 minutes or until meat balls are done and sauce is thick. (This makes a mild sauce that children like.)

Serve over the cooked spaghetti.

UPSIDE-DOWN PIE

Marcia Miller

1 lb. ground beef
1/2 c. celery (chopped)
1/4 c. green pepper (chopped)
1/2 tsp. salt
1 can tomato soup
1 1/2 c. biscuit mix
1/2 c. milk
Cheese slices

Brown meat and vegetables until tender. Stir in salt and tomato soup. Simmer. While above simmers, combine biscuit mix and milk. Roll dough into circle, little larger than 9 inch pie plate. Spread mixture of meat evenly in pie plate with biscuit mixture. Bake at 450° for 15 minutes. Turn upside down on platter and top with cheese slices. Cut in wedges and serve.

BEEF RING WITH MASHED POTATOES

Marcia Miller

1 lb. ground beef
1/4 c. dry bread crumbs
1/2 c. milk
1 tsp. salt
American cheese (grated)
3 T. catsup
2 T. onion (chopped)
1 1/2 tsp. Worcestershire sauce
3 c. mashed potatoes

Mix and form meat mixture into a ring in a 9 inch piepan, leaving center open. Bake 30 minutes at 350°. Remove from oven and remove drippings which have accumulated. Place mashed potatoes in center of ring. Place grated cheese over potatoes. Bake 10 minutes longer or until cheese melts.

HAMBURGER CASSEROLE

Evelyn Damrow

1 lb. ground beef (browned in)
2 T. oil
2 onions (chopped)
1 c. celery (sliced)
1 (10 1/2 oz.) can cream of chicken soup
1 can cream of mushroom soup
1 1/2 c. warm water
1/2 c. regular rice (uncooked)
2 T. soy sauce
1/4 tsp. pepper

Mix ingredients together. Put in large, lightly greased casserole. Cover and bake 30 minutes at 350°. Remove cover and bake 30 minutes more. Cover mixture with 1 can chow mein noodles. Bake 15 minutes more.

HAMBURGER-NOODLE DISH

Katherine Nippert
Belvidere, Nebr.

1 lb. hamburger
1 c. celery (chopped)
1/4 c. onion (chopped)
1/4 c. green pepper
1 can cream of chicken soup
1 can mushroom soup
1 small can or more of milk
Salt (to taste)
1 (8 oz.) pkg. noodles (cooked)

Brown hamburger with celery, onion, peppers. Mix in soups and milk. Add to cooked noodles. Put in casserole. Top with crushed potato chips. Bake at 350° for 45 minutes to 1 hour.

Everything comes to him who waits, if he works while he waits.

BEEF-CHILI CASSEROLE

Katherine Nippert
Belvidere, Nebr.

1 lb. ground beef
1/2 tsp. salt
1/4 tsp. pepper
1 medium onion (chopped)
1 clove garlic (minced)
1 T. chili powder
1 can chili beef soup
1 c. dairy sour cream
2 c. egg noodles (cooked)
Parmesan cheese (grated)

Put meat, onion, garlic and chili powder in skillet. Cook while stirring until meat loses pink color and onion is lightly browned. Drain off fat. Stir in soup and cream and simmer.

Place 1/2 of noodles in bottom of casserole, sprinkle generously with cheese and cover with 1/2 of meat mixture. Repeat layers. Top with cheese. Bake at 350° for 45 minutes.

HAMBURGER CASSEROLE

Mrs. Norman Jordening
Blue Hill, Nebr.

1 lb. hamburger (browned)
1/4 c. onion (chopped)
Several potatoes
1/2 c. celery (chopped fine)
1/4 c. green pepper (chopped)
Several carrots
1 can mushroom soup
1/4 can milk

In bottom of casserole slice the potatoes and carrots, chopped celery and green pepper. Pour hamburger over this. Then dilute the soup with milk and pour over all. Bake at 350°.

This is also good with cream of celery soup instead of mushroom soup (omit the celery then).

QUICK AND EASY CASSEROLE

Elaine Biggs
Lincoln, Nebr.

1 lb. hamburger
2 T. onion (chopped)
1 can cream of chicken soup (undiluted)
1 (10 oz.) pkg. Tater Tots
Salt and pepper (to taste)

Brown hamburger and onion; add salt and pepper. Drain off excess fat; put in 8x8 inch baking dish. Spread the can of chicken soup over this. Top with Tater Tots. Bake at 375° for 45 minutes. (If Tater Tots brown too fast, cover with aluminum foil.)

COUNTRY PIE

Mrs. John Banks
Bee, Nebr.

CRUST:

1/2 c. tomato sauce (1/2 of 8 oz. can)
1/2 c. bread crumbs
1 lb. ground beef
1/4 c. onion (chopped)
1 1/2 tsp. salt
1/8 tsp. oregano
1/4 c. cheese (grated)

FILLING:

1 1/3 c. three minute rice
1/2 tsp. salt
1 c. water
1 1/2 c. tomato sauce

Put crust into bottom of 9 inch piepan. Pinch 1 inch fluting around edge of pan. Put in the filling. Cover with aluminum foil well under edge of pan. Bake at 350° for 40 minutes. Uncover. Sprinkle top with 3/4 cup Cheddar cheese. Bake uncovered 20 minutes.

HAMBURGER CASSEROLE

Sue Hinrichs

1 lb. hamburger
1 onion (chopped)
1 can green beans
1 can tomato soup
Mashed potatoes
Paprika

Brown hamburger and chopped onion. Add green beans and tomato soup. Put into baking dish. Spread mashed potatoes over top. Sprinkle paprika over all. Brown at 350° for 30 minutes.

NOTE: Instant mashed potatoes may be used in place of left-over mashed potatoes.

LARGE HAMBURGER DISH

Carrie Hawks
Bruning, Nebr.

3 lbs. hamburger
1 onion (chopped)
1 green pepper (chopped)
1 (46 oz.) can tomato juice
4 tsp. salt
1 1/2 c. rice (raw)

Mix and bake in 9x13 inch pan at 300° for 1 1/2 to 2 hours.

It's not that I spend more than I earn,
It's just that I spend it quicker than I earn it.

TOMATO, RICE AND LIVER DISH (ORIGINAL)

Audrey Lentfer

4 to 6 pieces liver (3x4x1/2 inch)
Salt and pepper
Flour
2 T. oil 2 T. brown sugar
2 T. onion (chopped)
2/3 c. rice (raw)
1 can tomato soup
2 cans water
1 tsp. sweet basil
1/4 tsp. cloves
Dash of salt

Dip liver in flour, salt and pepper. Brown in oil. Add onion and cook but do not brown. Add remaining ingredients. Arrange in casserole. Bake at 350° for 1 hour.

TUNA-POTATO CHIP CASSEROLE

Grace Hermann

2 T. butter
2 T. flour
1 1/2 c. milk
Salt (to taste)
1 (6 1/2 oz.) can tuna
Small bag potato chips
1 small can mushrooms
Worcestershire sauce

Make white sauce of butter, flour, milk and salt. Put tuna in colander and pour boiling water over to remove oil; drain. Add the tuna, crushed potato chips, mushrooms and a little Worcestershire sauce. Put in casserole. Bake at 350° for 30 minutes.

FRANKFURTER SUPPER DISH

Janice Fintel
Carleton, Nebr.

6 frankfurters
1 (10 oz.) pkg. frozen green beans or 1 can green beans
1 1/2 c. medium white sauce
1/2 tsp. Worcestershire sauce
1/4 c. sharp cheese (grated)
1/2 c. bread crumbs (buttered)

Drop franks in boiling water and heat 5 to 6 minutes. Cut in 1 inch pieces. Cook beans half the time on package. Make white sauce, stirring in Worcestershire sauce. Stir beans and franks into white sauce. Pour into greased 1 1/2 quart baking dish. Sprinkle with bread crumbs and cheese. Bake at 375° for 30 minutes.

It never occurs to a boy of eighteen that some day he will be as dumb as his father.

HUNGARIAN CABBAGE 'N NOODLES

Mrs. Robert Norder
Parker, Colo.

5 slices bacon (diced)
1 T. sugar
1 1/2 tsp. salt
6 c. cabbage (chopped)
4 oz. medium noodles (cooked) (about 3 c.)
1/2 c. dairy sour cream
Paprika

In large skillet cook bacon until crisp. Remove from skillet; drain and crumble. Stir sugar and salt into bacon drippings in skillet. Add cabbage; stir until cabbage is coated. Cook covered, over medium heat until cabbage is tender (about 10 minutes).

Combine cabbage, noodles and bacon. Place in 1 1/2 quart casserole. Cover. Bake at 325° for 45 minutes. Uncover, spoon sour cream over top, sprinkle on paprika. Bake 5 minutes more.

Makes 4 to 6 servings.

DRIED BEEF CASSEROLE

Jeri Rippe

1/4 c. onion (chopped)
1/4 c. celery (chopped)
1/2 lb. dried beef (cut up)
1/4 c. fat
4 T. flour
2 c. milk
2 c. macaroni or noodles (cooked)
1/2 tsp. salt
1/2 tsp. pepper
1 T. parsley (minced)
1/3 c. American cheese (grated)

Cook onion, celery and dried beef in fat until onion is golden brown. Stir in flour, then milk; stir until slightly thickened. Add macaroni, seasonings and parsley. Pour in casserole. Sprinkle with cheese. Bake at 350° for 15 minutes.

CHIPPED-BEEF NOODLE BAKE

Shirley Baker

4 oz. dried beef (1 1/2 c. cut)
2 T. margarine
2 T. flour
1/4 tsp. pepper
1 (14 1/2 oz.) can evaporated milk (1 2/3 c.)
1/4 c. celery (diced)
2 hard cooked eggs (chopped)
1 c. medium noodles (cook)
1 c. soft bread crumbs (buttered)

Place beef in strainer; rinse with hot water; drain well. Melt butter in saucepan. Blend in flour and pepper; gradually stir in evaporated milk. Cook and stir until thickened. Mix in remaining ingredients except crumbs.

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CHIPPED-BEEF NOODLE BAKE (Continued)

Place in greased 1 quart casserole. Sprinkle with bread crumbs. Bake at 350° for 20 to 25 minutes, until bubbly.

SCALLOPED POTATOES AND HAM

Shirley Baker

1/4 c. onion (chopped)
2 T. margarine
2 T. flour
1 tsp. salt
Dash of pepper
1 1/2 c. milk
1 c. American cheese (shredded)
4 c. potatoes (sliced)(parboil)
2 c. ham (diced)

Cook onion in margarine until tender. Stir in flour, salt and pepper. Add milk slowly, stir over low heat until thickened. Remove from heat, add cheese and stir until it melts. Combine potatoes and ham in greased 2 quart baking dish. Pour sauce mixture over potatoes and bake in 350° oven for 30 minutes.

GREEN BEAN CASSEROLE

Shirley Baker

1 can cream of chicken soup
1/4 lb. American cheese (diced)
2 (No. 2) cans green beans
1 can water chestnuts (sliced)
French fried onions

Heat the soup, add cheese and simmer until cheese melts. Pour over green beans and water chestnuts. Bake in casserole at 350° for 30 minutes. Cover top with French fried onions and bake 15 minutes longer.

CAULIFLOWER-BEEF CASSEROLE

Debi Sylvester

1 medium head cauliflower or
1 pkg. frozen cauliflower
1 1/2 lbs. ground beef
1 small onion (chopped)
1/2 tsp. salt
1/4 tsp. Tabasco sauce
1 T. flour
1 c. milk
1 T. oil
1/4 tsp. Tabasco sauce
1/2 lb. Cheddar cheese (grated)
1 c. bread crumbs (seasoned)

Separate cauliflower buds. Cook in salted water until partially tender. Saute' beef, onion, salt and 1/4 teaspoon Tabasco sauce. Meanwhile, combine flour, oil, milk and Tabasco sauce in small saucepan. Stir over low heat until thickened. Add cheese, heat until melted. Put meat in a 2 quart casserole; cover with layer of bread cubes. Add cauliflower and pour cheese sauce over all. Bake at 375° for 30 minutes. 6 servings.

BEEF STEW

Pam Lemke

1 (2 1/2 lb.) chuck roast
2 beef bouillon cubes
1 large onion
2 pkgs. carrots
11 medium potatoes
Salt and pepper
Corn starch and water (to thicken)

Cut roast in 2 inch cubes, roll in flour and brown in a small amount of grease. In 8 quart pan, combine meat and fryings, 8 cups water, onion (quartered), bouillon cubes, salt and pepper. Simmer 2 hours. Add carrots (chunked) and potatoes (quartered). Simmer until vegetables are tender. Thicken slightly with corn starch.

Makes a large amount; very good reheated in oven.

5 HOUR STEW

Mrs. Amy Lapcheska

2 lbs. beef (cubed)
2 c. carrots (cubed)
1 c. celery (diced)
3 potatoes (cubed)
3 onions (cubed)
2 T. Minute tapioca
1/2 c. tomato juice
3/4 c. water
1 tsp. lemon juice
1 tsp. Worcestershire sauce
1 tsp. paprika
2 tsp. sugar
2 tsp. salt
Pepper (to taste)

Mix all ingredients. Place in large baking dish. Bake at 250° for 5 hours or longer depending on size of beef cubes.

MACARONI AND MEAT CASSEROLE

Janice Fintel
Carleton, Nebr.

1 c. macaroni (uncooked)
2 hard cooked eggs
1/4 c. cheese (grated)
1 can cream of mushroom soup
1 c. milk
Meat (beef, ham, chicken, turkey or dried beef)

Combine all ingredients. Bake in 350° oven for 1 1/2 hours.

BEEF AND NOODLES

Clara Koinzan

Celery (chopped)
Onion (chopped)
Frozen noodles
Left-over roast
Gravy

Cook chopped celery until done, add chopped onion, frozen noodles and cook until done. Add left-over roast and gravy. Warm thoroughly and serve.

SEAFOOD CASSEROLE

Trudy Hohensee
Omaha, Nebr.

2 (4 1/2 oz.) cans tiny shrimp (drained)
1 (7 oz.) can tuna (drained)
1 (6 1/2 oz.) can crab
1 (4 oz.) can mushrooms (drained)
3 hard cooked eggs
2 c. milk
1/4 c. margarine
1/4 c. flour
Salt and pepper (to taste)
1 c. American cheese (shredded)
1 c. dry bread crumbs
1/4 c. margarine (melted)

Remove bones and cartilage from crab and flake. Cut eggs in quarters lengthwise. Make sauce of butter, flour, milk, salt and pepper. Arrange layers of seafood, mushrooms, eggs and sauce in buttered casserole. Combine cheese, crumbs and melted margarine; sprinkle over top. Bake at 350° for 25 to 30 minutes until lightly browned.

CHOW MEIN NOODLE HOT DISH

Mrs. Don R. Ortgies

2 lbs. hamburger
1 large onion (chopped)
2 c. celery (chopped)
8 oz. can chow mein noodles
Salt and pepper (to taste)
1 can cream of mushroom soup
1 can cream of chicken soup
1 soup can water
1 can chow mein vegetables and juice

Brown hamburger, onion and celery. Add remaining ingredients. Pour into 2 regular size casserole dishes. Bake at 350° for 1 hour. Serve on more chow mein noodles or rice.

HAM AND MACARONI DISH

Dorothea Deepe

7 oz. box macaroni (cook)
1/4 c. green pepper (chopped)
1 large onion (chopped)
3 T. butter or margarine
3 T. flour
3/4 tsp. salt
1/4 tsp. dry mustard
2 c. milk
2 c. cured ham (cubed)
1 1/2 c. cheese (grated)
1 c. bread crumbs (toasted and buttered)

Place macaroni in large baking dish. Pan fry green pepper, onion and butter until soft but not too brown. Add flour, salt, dry mustard and milk gradually. Cook until thick, stirring constantly. Add ham and cheese. Pour over macaroni when cheese is melted. Top with bread crumbs. Bake at 400° for 20 minutes.

NOTE: 4 hard boiled eggs may be used in place of cheese.

HAM-CHEESE STRATA

Mrs. R. E. Collison

12 slices white bread
2 c. ham (cubed)
1/2 c. cheese (cubed)
1 large pkg. broccoli (cooked and drained)

Remove crusts from bread, line 9x13 inch pan with as many slices as needed. Cut remainder of bread slices with donut cutter; butter these. Alternate layers of ham, cheese, broccoli. Beat 4 eggs slightly, add 3 1/2 cups milk. Pour over all. Let stand in refrigerator several hours. Bake 1 hour at 350° or until lightly brown.

BEAN CASSEROLE

Helen Hinrichs

8 slices bacon (fried crisp) (drain)
1 onion (sliced or minced) (to taste)
1 (No. 2) can pork and beans (undrained)
1 can green beans (drained)
1 can kidney beans (drained)
1 can lima beans (drained)
1 c. catsup
1 tsp. dried mustard
3 T. vinegar
2 T. Tabasco sauce
1/2 c. brown sugar
1/2 tsp. salt

Mix all together and bake 1 hour at 350° in covered 2 quart casserole.

BAKED SALMON AND MACARONI

3 c. macaroni or spaghetti
2 c. salmon
2 c. milk
2 T. butter
Salt and pepper
1/2 c. bread crumbs

Drain and flake salmon, remove bones; fill well oiled baking dish with alternate layers of salmon and macaroni. Add milk and seasoning. Dot with buttered bread crumbs. Bake at 350° for 1 hour.

No man's opinion is entirely worthless; even a watch that won't run is right twice a day.

BAKED MACARONI AND CHEESE

Mrs. Alton Edzards

1 c. macaroni (cooked)
1 c. soft bread crumbs
1 tsp. onion (chopped)
1 c. cheese (grated or diced)
1/2 c. milk
2 eggs (well beaten)
1 tsp. green pepper (chopped)
1 T. butter
Salt and pepper
Paprika

Combine all ingredients. Season to taste. Pour into oiled casserole. Set dish in pan of warm water. Bake in 375° oven about 45 minutes or until well set.

HAM-NOODLE CASSEROLE

Susan Norder

1 (8 oz.) pkg. noodles
2 c. cooked ham (chopped)
2 c. sharp process cheese (grated)
1/2 c. green pepper (diced)
1 (10 1/2 oz.) can cream of chicken soup
1/2 c. milk
3 T. butter

Cook noodles; drain. Combine ham and 1 1/2 cups cheese and green pepper. Alternate layers of noodles and ham mixture in greased 1 quart baking dish. Mix soup and milk. Pour over casserole mixture. Sprinkle remaining 1/2 cup cheese. Bake in moderate oven at 300° for 45 minutes to 1 hour. Yield: 6 servings.

SPAGHETTI SAUCE

Mrs. John Lentfer

1/8 c. salad oil
1 onion (chopped)
1/2 lb. ground beef
1 c. tomato juice
1 can tomato paste
1/2 tsp. chili powder
1/2 tsp. salt
1/4 tsp. pepper

Mix and brown hamburger and onion. Add remaining ingredients. Serve over cooked spaghetti.

Whatever is your lot in life,
Be still the good and loving wife,
Content with little, meek with riches
But let your husband wear the breeches.

TOP OF STOVE GOULASH

Delores Johnson
Bruning, Nebr.

1 c. elbow macaroni
1 lb. hamburger
1 qt. juicy tomatoes
1/4 c. onion (chopped)
Salt and pepper (to taste)
1 tsp. vegetable oil
1 T. Worcestershire sauce

Heat oil in skillet, add macaroni and brown lightly. In another skillet brown hamburger and onion. Add salt and pepper. Combine macaroni and hamburger mixture. Add tomatoes and Worcestershire sauce. Simmer slowly until macaroni is tender.

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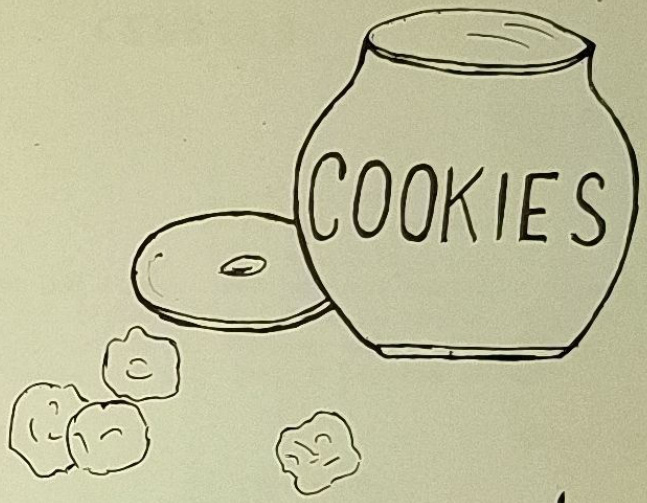
ADDITIONAL RECIPES



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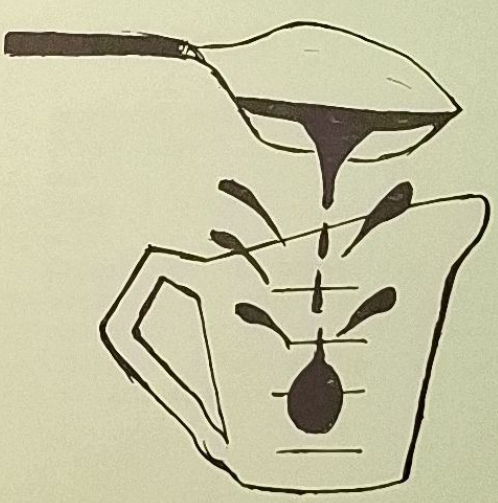

COOKIES

ANGEL COOKIES

Lillian Lentfer

1 c. shortening
1 c. sugar
1 egg
1 tsp. vanilla
1 T. milk
2 1/4 c. flour
3 T. baking powder
1/2 tsp. salt

Cream shortening and sugar. Add egg and vanilla. Blend well. Add milk and dry ingredients. Roll in balls. Dip in mixture of sugar and cinnamon and flatten with glass dipped in sugar onto greased cookie sheets. Bake 8 minutes at 425°.

CINNAMON SUGAR COOKIES

Helen Garrels

1 c. shortening
1 1/2 c. sugar
2 eggs
2 3/4 c. flour
1 tsp. soda
2 tsp. cream of tartar
1/4 tsp. salt

Mix shortening and sugar. When well creamed add eggs and mix well. Add rest of ingredients and chill dough. Roll in balls, roll balls in 1/4 cup sugar mixed with 1 teaspoon cinnamon. Place on cookie sheet and bake 11 minutes at 375°.

CRISPY SUGAR COOKIES

Frieda Bruning
Frances Philippi; Bruning, Nebr.

1 c. powdered sugar
1 c. brown sugar
1 c. oil
1 c. oleo
2 eggs
4 1/4 c. flour
1 tsp. soda
1 tsp. cream of tartar
1 tsp. vanilla <u>or</u> lemon flavor

Cream together sugars and shortenings. Add eggs and flavoring. Sift together dry ingredients and stir in. Chill dough thoroughly. Dip out balls of dough with teaspoon. Flatten with bottom of glass dipped in sugar. Bake at 350° for 10 to 15 minutes or until delicately browned.

DROP SUGAR COOKIES

Minnie Wilhelms; Bruning, Nebr.
Marilyn Ellermeier Neville; Lincoln, Nebr.

1 c. sugar
1/2 c. shortening
1/2 c. butter
1 egg
1 tsp. vanilla
2 c. flour
1/2 tsp. soda
1/2 tsp. salt
1/2 tsp. cream of tartar

Cream sugar and shortenings. Add egg and vanilla. Sift together dry ingredients and blend in. Drop by teaspoon on greased cookie sheets. Flatten with a fork dipped in cold water. Sprinkle with sugar. Bake at 350° for 8 to 10 minutes.

LUCY'S SUGAR COOKIES

Lucy Bruning (age 93 yrs.)
Bruning, Nebr.

1 c. shortening
3 c. flour (unsifted)
1 tsp. soda
1 tsp. baking powder
1 c. sugar
4 T. milk
1 tsp. salt
1 1/2 tsp. vanilla
2 eggs

Sift together flour, soda and baking powder. Mix with shortening until crumbly. Mix sugar, milk, salt, vanilla and eggs. Pour over flour mixture and blend well. Shape into balls size of walnut and flatten with a glass dipped in sugar. If glass has a design it will show on the cookie. Bake at 400° for 10 to 12 minutes.

SUGAR COOKIES

Frieda Bruning
Bruning, Nebr.

1 c. oleo
1 c. oil
1 c. white sugar
1 c. powdered sugar
2 eggs
4 1/2 c. flour
1 tsp. cream of tartar
1 tsp. soda
2 tsp. vanilla

Blend sugars, shortenings, eggs and vanilla. Add dry ingredients and refrigerate. Shape into balls and flatten with a glass dipped in sugar. Bake at 350° for 10 minutes. Do not over bake.

SUGAR COOKIES

In Memory of
Mrs. William Kerl; Bruning, Nebr.

2 c. sugar
1 c. sour cream
1 c. shortening
2 eggs
1 tsp. soda
1 tsp. baking powder
1 tsp. vanilla
4 c. flour (approximate)

Cream sugar and shortening. Add cream and eggs. Beat well. Add leavening, flavor and enough of the flour for a soft dough. Chill before rolling and cutting into desired shapes. Bake at 400° until lightly browned.

SUGAR COOKIES

Doris Norder
Lincoln, Nebr.

3 c. flour (sifted)
2 tsp. baking powder
1 tsp. soda (scant)
1/2 tsp. nutmeg
1 c. shortening (part butter)
2 eggs
1 c. sugar
4 T. sweet milk
1 tsp. vanilla

In a large bowl mix flour, soda, baking powder and nutmeg. Cut in shortening. In another bowl beat eggs, add sugar, milk and vanilla. Beat well. Pour into dry ingredients. Mix well and chill. Roll out and cut with cookie cutters. Bake at 375° until golden brown.

GOOD SUGAR COOKIE

Mrs. Clifford Philippi
Bruning, Nebr.

1 c. butter or oleo
1 c. sugar
3 eggs
1 1/2 tsp. vanilla
3 1/2 c. flour
1 tsp. soda
2 tsp. cream of tartar

Cream shortening and sugar. Add eggs and vanilla. Beat well. Blend in dry ingredients and chill. Roll out and cut into shapes. Bake at 375° until lightly browned.

It's nice to be important,
But it's more important to be nice.

POWDERED SUGAR COOKIES

Doris M. Bruning
Stella Vorderstrasse
Alexandria, Nebr.

1/2 c. shortening
1/2 c. butter or oleo
1 1/2 c. powdered sugar
1 egg (unbeaten)
1 tsp. vanilla
2 1/2 c. flour (sifted)
1 tsp. soda
1 tsp. cream of tartar
1 c. pecans (chopped)
1/2 tsp. almond flavoring (optional)

Cream shortenings; add powdered sugar gradually, creaming well. Add egg and flavoring. Beat until fluffy. Sift flour with soda and cream of tartar; add and mix well. Stir in nuts.

Drop small spoonfuls on ungreased baking sheets. Dough may also be chilled and made as rolled cookies. Bake at 400° until delicately browned.

WHITE COOKIE

Louise Weber
Bruning, Nebr.

1 1/2 c. powdered sugar (sifted)
2 sticks oleo (melted)
1 egg (beaten)
2 c. flour
1 tsp. soda
Dash of salt

Mix sugar and shortening. Add beaten egg. Stir well. Add dry ingredients. Form into balls, roll in sugar and bake 10 to 15 minutes at 375°.

MOLASSES SUGAR COOKIE

Donna Levander

3/4 c. shortening
1 c. sugar
1/4 c. Brer Rabbit molasses
1 egg
2 tsp. baking soda
2 c. flour (sifted)
1/2 tsp. cloves
1 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. salt

Melt shortening in a 3 or 4 quart pan over low heat, allow to cool. Then add sugar, molasses and egg; beat well. Add dry ingredients. Form into 1 inch balls, roll in granulated sugar. Place on cookie sheet 2 inches apart. Bake at 350° for 8 to 10 minutes.

It is much easier to be critical than to be correct.

PFEFFERNUESSE

Delma Bruning
Bruning, Nebr.

1 c. sugar
1 c. shortening
1/4 tsp. cloves
1/2 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. allspice
1/2 tsp. oil of anise or 1 1/2 tsp. anise extract or 4 T. anise seed
2 eggs
1/2 c. molasses
1/2 c. syrup
1/2 c. water
6 1/2 c. flour
1 tsp. soda
1 tsp. salt

Mix together sugar, shortening, spices, flavoring and eggs. Add molasses, syrup and water. Blend well. Stir in dry ingredients. Shape into rolls about 3/4 inch in diameter. Chill thoroughly. Cut in slices about 1/3 inch thick. Several rolls can be cut at a time. Place close together on baking sheet

Bake 12 to 15 minutes at 350°. Store in a tightly covered container.

GERMAN SPICE COOKIES (PFEFFERNUESSE)

1 1/2 c. honey plus 2 T.
2 c. shortening (half butter)
1 T. soda (heaping)
2 T. vinegar
1/2 tsp. cloves
1 1/2 tsp. cinnamon
1 1/2 tsp. nutmeg
1/2 tsp. allspice
1 c. plus 2 T. sugar
3 eggs
1/2 tsp. salt
9 c. flour (about)

Combine honey and shortening and bring to a boil in a large kettle. Remove from heat. Add soda, dissolved in vinegar (it will foam). Set aside to cool. When cool, beat eggs and add with spices and sugar. Add only enough flour so dough will roll out.

Knead the dough and set aside in a cool place to age overnight or several days. Roll out on floured board to 1/4 inch thick and cut in desired shapes. Bake at 350° about 12 minutes.

Makes about 150 cookies. They keep a long time if stored in a tight container. May be shaped into balls and flattened with a glass dipped in sugar.

BROWNED-BUTTER PECAN COOKIES

Mrs. John Gerdes

1 c. butter (browned)
2 c. brown sugar
2 eggs (well beaten)
1 tsp. vanilla
1 c. pecans (finely chopped)
3 c. flour
1 tsp. soda
1 tsp. cream of tartar
1/4 tsp. salt

Melt butter and brown. Pour over sugar. Add eggs, vanilla and beat. Stir in pecans. Sift dry ingredients and blend in. Shape into rolls and chill 24 hours. Slice thin. Bake at 375° for 10 minutes. May be frozen and baked as desired.

HOMESTEADERS

1 c. butter or margarine
1 c. brown sugar
1 egg (well beaten)
3 c. flour
1/2 tsp. salt
1/2 tsp. soda
1 1/2 tsp. cinnamon
1/2 c. nuts (chopped)

FROSTING:
2 T. butter
1/2 tsp. vanilla
1 c. powdered sugar (sifted)
2 to 3 tsp. warm milk

Mix margarine, sugar and egg. Stir in dry ingredients and nuts. Press dough into refrigerator tray. Chill or freeze.

Remove from tray and cut into 1/4 inch slices. Bake at 375° for 10 to 12 minutes.

Mix frosting in pitcher. Should be thin enough to pour. When cookies are cool, place close together and drizzle with frosting.

OATMEAL ICEBOX COOKIES

Mrs. Clifford Philippi; Bruning, Nebr.
Mrs. Fred Roesler; Tobias, Nebr.

1/2 c. butter
1/2 c. lard or all oleo
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. soda
1 tsp. salt
3 c. quick rolled oats
1/2 c. nuts
1/2 c. coconut

Cream shortening with sugars. Add eggs and vanilla. Mix well. Stir in rest of ingredients. Shape into rolls. Wrap in waxed paper and chill overnight. Slice and bake 12 to 15 minutes at 375°.

PINWHEEL DATE COOKIES

Margaret Elting
Bruning, Nebr.

1/2 c. butter
1/2 c. brown sugar
1/2 c. white sugar
1/2 tsp. soda
1 egg (well beaten)
2 c. flour (sifted)
1/2 tsp. salt

DATE FILLING:
1/2 lb. pitted dates (chopped)
1/8 tsp. salt
1/4 c. nuts
1/4 c. sugar
1/3 c. water

Cream shortening and sugars. Add egg. Sift dry ingredients and add to mixture. Roll out dough.

Heat filling in pan until well mixed. Spread on rolled out dough. Roll up like jelly roll. Wrap in waxed paper and chill at least 2 hours in refrigerator. Slice and bake at 375° for 8 to 10 minutes.

WALNUT REFRIGERATOR COOKIES

Doris Norder
Lincoln, Nebr.

3 1/4 c. flour
1 tsp. baking powder
1/4 tsp. soda
1 tsp. salt
2/3 c. white sugar
1 c. brown sugar
1 1/4 c. shortening
2 eggs (beaten)
1 1/2 tsp. vanilla
1 c. walnuts (chopped)

Sift together dry ingredients in first column. Add brown sugar and shortening. Mix well. Add eggs and vanilla. Mix again and fold in walnuts. Shape into 2 rolls and wrap in waxed paper. Chill 4 hours. Slice and bake at 400° for 5 to 8 minutes.

May be stored in refrigerator for 2 weeks before baking.

For storing cookies:

Crisp cookies should be kept in a jar or canister with a loose fitting lid.

Soft cookies should be kept in an earthenware jar with a tight cover.

APPLE SPICE COOKIES

In Memory of
Geraldine Kraemer by Olive Ortgies

1 1/2 c. flour (sifted)
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. nutmeg
1/8 tsp. cloves
3/4 c. shortening
1 c. dark brown sugar
1 egg
1 tsp. vanilla
1 T. water
1 c. raw apples (diced)
1 1/2 c. oatmeal
1/2 c. raisins

Sift dry ingredients. Add shortening, egg, sugar, vanilla and water. Beat all together until smooth. Fold in apples, raisins and oatmeal. Drop by teaspoons on baking sheets and bake at 350° until lightly browned.

APPLESAUCE DROP COOKIES

Grace Hermann

1/2 c. shortening
1 c. sugar
1 egg
1 3/4 c. flour
1/2 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. cloves
1/2 tsp. nutmeg
1/2 c. raisins
1 c. oatmeal
1/2 c. nuts
1/2 c. applesauce

Cream shortening and sugar. Add egg. Sift together dry ingredients. Add to creamed mixture. Stir in raisins, oatmeal, nuts and applesauce. Drop by teaspoons onto greased cookie sheets. Bake at 375° for 12 minutes or until brown.

BEST OATMEAL COOKIES

Mrs. Cliff Philippi

1 c. raisins and water to cover
1 c. sugar
1 c. shortening
2 eggs
1/4 tsp. salt
1 tsp. vanilla
2 T. raisin liquid
1 tsp. soda
2 c. flour
2 c. oatmeal

Cover raisins with water. Bring to a boil. Set aside. Cream sugar and shortening. Add eggs, salt, vanilla and 2 tablespoons of water from cooked raisins. Stir in flour, soda, oatmeal and drained raisins. Drop by teaspoon on greased sheet pans. Bake at 400° for 10 to 12 minutes or until browned.

BROWN EDGE SAUCIES

Mrs. Eldo Wyssman

2 c. flour (sifted)
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/2 c. shortening
1 c. sugar
1 egg
1 tsp. vanilla
1 c. applesauce

Measure and sift dry ingredients. Cream shortening, add sugar gradually. Stir in egg and vanilla. Beat until light and fluffy. Add dry ingredients alternately with applesauce. Drop by teaspoon onto lightly greased cookie sheets. Bake at 350° about 12 minutes.

Remove from pan immediately.

BUTTERSCOTCH COOKIES

Stella Vorderstrasse
Hilda Hinrichs

1/2 c. shortening
1 1/2 c. brown sugar
2 eggs
1 tsp. vanilla
2 1/2 c. flour
1 tsp. soda
1 c. sour cream
2/3 c. nuts (chopped)

FROSTING:

6 tsp. butter (melted and browned)
1 tsp. vanilla
1 1/2 c. powdered sugar
Hot water (for spreading consistency)

Cream shortening and sugar. Add eggs and vanilla. Beat well. Add flour and soda alternately with sour cream. Stir in nuts. Drop by teaspoon on greased cookie sheets. Bake at 350° for 15 minutes.

Frost when cool with butterscotch icing.

Like the honey to the bee
So are cookies to the tea.

CARROT NUT COOKIES

Mrs. Leo Urban
Milligan, Nebr.

1/2 c. butter or oleo
1/2 c. shortening
1 c. fine granulated sugar
2 (4 1/2 oz.) cans strained carrots
1/4 tsp. vanilla
2 1/2 c. flour (sifted)
2 1/2 tsp. baking powder
1 tsp. salt
1 c. walnuts (chopped)
1 egg

Cream together shortening and sugar. Beat in carrots, vanilla and egg. Stir in sifted dry ingredients. Add nuts. Drop by teaspoon on greased baking sheets. Bake at 400° for 10 minutes or until lightly browned. Cool on cake racks.

Store in container with a tight lid.

COCOA-MARSHMALLOW COOKIES

Marla Dowdy
Velma Bringewatt

1/2 c. shortening
1 c. sugar
1 egg
1 tsp. vanilla
1/4 c. milk
1 3/4 c. flour
1/2 tsp. salt
1/2 tsp. soda
1/2 c. cocoa
18 large marshmallows (cut in half)

Sift together flour, salt, soda and cocoa. Cream shortening and sugar; add egg, vanilla and milk. Beat well. Add dry ingredients. Drop by teaspoon onto greased baking sheet. Bake at 350° for 8 minutes (don't overbake). Remove from oven, press 1/2 marshmallow, cut side down, on top of each. Bake 2 minutes longer. Cool. Top with cocoa frosting over entire cookie.

COCOA FROSTING:

2 c. powdered sugar (sifted)
1/8 tsp. salt
4 to 5 T. hot water
5 T. cocoa
3 T. Crisco

Whip thoroughly.

The mother who really cares - makes sure the cookie jar is always full.

CHOCOLATE CHIPPERS

Irene Ellermeier
Bruning, Nebr.

1/2 c. shortening
1/2 c. white sugar
1/4 c. brown sugar
1 egg
1 tsp. vanilla
1 c. flour
1/2 tsp. soda
3/4 tsp. salt
1 c. chocolate chips
1/2 c. nuts (chopped)

Cream shortening with sugars. Add egg and vanilla, beat until smooth. Add dry ingredients, chips and nuts. Drop by teaspoon on cookie sheet. Bake at 375° until lightly browned.

CHOCOLATE CHIP OATMEAL COOKY

Dolores Johnson
Bruning, Nebr.

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. salt
1 tsp. soda
3 c. quick oatmeal
1/2 c. nuts (chopped)
1 (6 oz.) pkg. chocolate chips

Cream shortening and sugars thoroughly. Add eggs and vanilla. Beat well. Sift dry ingredients together and add, blending well. Add oats, chips and nuts. Drop by teaspoon onto greased cookie sheet. Bake at 350° about 15 minutes or until lightly browned.

CHOCOLATE MUNCHERS

1/2 c. chocolate chips
8 marshmallows
1 T. water
1/2 c. shortening
1/3 c. brown sugar
1 egg
2 tsp. almond flavoring
1/2 tsp. vanilla
3/4 c. flour
1/2 c. white sugar
3/4 tsp. salt
1/2 tsp. soda
1 1/4 c. quick rolled oats
1 c. pecans

Melt chocolate chips in double boiler over boiling water. Add marshmallows and 1 tablespoon water. Stir until all melted. Set aside. Mix remaining ingredients and add chocolate mixture to dough. Drop by teaspoons onto cookie sheets. Bake at 350° for 12 to 15 minutes.

A coffee break is when the second cup is free.

CHOCOLATE SURPRISES

1/3 c. chocolate chips
3 T. sugar
2 T. cream
1/2 tsp. rum flavoring
3/4 c. butter
1/2 c. powdered sugar (sifted)
1/4 tsp. salt
1 tsp. vanilla
2 c. flour
1/2 c. pecans (chopped)

Melt chocolate chips in top of double boiler. Add sugar, cream and rum flavoring. CHILL THOROUGHLY. Mix butter, powdered sugar, salt and vanilla. Work in flour and nuts. CHILL.

Shape into balls, press deep hole in center and fill with 1/4 teaspoon of chocolate mixture. Seal dough over the chocolate and reshape into balls. Bake at 375° for 12 to 15 minutes.

Cool enough to handle. Roll in granulated or powdered sugar.

COCONUT MACAROONS

Mrs. W. C. Huber
Alexandria, Nebr.

1 c. brown sugar
1 c. white sugar
1 c. oleo (melted)
2 eggs (well beaten)
1 tsp. vanilla
1/2 tsp. salt
1 c. flour
1 tsp. soda
1 c. coconut
4 c. quick rolled oats

Mix well, drop onto cookie sheet with teaspoon. Bake 15 minutes at 350°.

DATE COOKIES

Lillian Lentfer
Bruning, Nebr.

1 c. dates (finely cut)
1/2 c. water
1 egg
1/2 c. brown sugar
1/2 c. butter or oleo
1/4 c. milk
1 1/2 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
1/4 tsp. soda
1/2 c. nuts (chopped)

Mix dates and water in pan. Heat to boiling and cool. Reserve 2 tablespoons for icing.

Beat together sugar, shortening and milk. Add date mixture, dry ingredients and nuts; mix well. Drop by teaspoon on ungreased cookie sheet. Bake at 375° for 10 to 12 minutes. Frost when cool.

Continued Next Page.

DATE COOKIES (Continued)

FROSTING:

3 T. butter (soft)
1 1/2 c. powdered sugar (sifted)
Milk
1/2 tsp. vanilla
2 T. date mixture

Combine butter, powdered sugar, vanilla and dates. Add enough milk to make spreadable.

DOUBLE TREAT COOKIES

Mrs. Harry Schoenholz

2 c. flour (sifted)
2 tsp. soda
1/2 tsp. salt
1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1 c. peanut butter
1 c. salted peanuts
1 (6 oz.) pkg. butterscotch chips

Sift dry ingredients. Beat next 5 ingredients until fluffy. Add dry ingredients. Stir in nuts and chips. Shape into balls, roll in granulated sugar, place on ungreased cookie sheet.

Flatten slightly. Bake at 350° about 10 minutes.

EASY CHOCO-NUTBUTTER COOKIES

Maria Nedza
Belvidere, Nebr.

2 c. flour
1/2 c. cocoa
2 tsp. baking powder
1/2 tsp. salt
1/2 c. shortening
1/2 c. crunchy peanut butter
1 1/4 c. sugar
2 eggs
1 1/2 tsp. vanilla
1/3 c. milk

In a large bowl cream shortening, peanut butter and sugar. Add eggs and vanilla. Beat well. Add dry ingredients and blend alternately with milk. Drop by teaspoon on ungreased baking sheets. Press with fork dipped in flour, if desired. Bake at 400° for 8 to 9 minutes.

One thing you can learn by watching the clock is that it passes the time by keeping its hands busy.

GOLDEN NUT DROPS

Mrs. Eldon Jasa
Kearney, Nebr.

2 c. flour
1 1/2 tsp. baking powder
1/4 tsp. salt
3/4 c. Crisco
1/2 c. white sugar
1/4 c. brown sugar
1 egg (well beaten)
1 small jar strained carrots (baby food)
1 tsp. vanilla
1 c. nuts

Cream together shortening and sugars. Add egg; beat well. Sift together dry ingredients and add alternately with carrots and vanilla. Stir in nuts. Drop by teaspoon on cookie sheets. Bake at 400° for 12 to 15 minutes.

FROSTING:
1 c. powdered sugar (sifted)
2 tsp. orange rind (grated)
2 T. orange juice

Blend well and frost cookies as soon after baking as possible.

GROUND RAISIN COOKIES

Louise Weber
Bruning, Nebr.

3 c. sugar
1 c. lard
1 c. sour cream
2 eggs
2 c. raisins (ground)
5 c. flour
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla

Cream sugar and lard. Add eggs and cream. Mix well and add dry ingredients and raisins. Shape in balls, press down with fork dipped in flour. Bake at 375° for 12 to 15 minutes.

HEARTLAND CEREAL COOKIES

Erma Block
York, Nebr.

1 3/4 c. Heartland coconut cereal
1 1/2 c. flour
1 c. margarine (softened)
3/4 c. sugar
3/4 c. dark brown sugar
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
1 egg
1/2 c. peanuts (chopped)
1 c. raisins <u>or</u> chocolate chips

Mix at low speed all ingredients but nuts and chips.

Continued Next Page.

HEARTLAND CEREAL COOKIES (Continued)

Increase speed and mix 2 minutes. Add nuts and raisins or chips. Drop by teaspoon 2 inches apart on greased cookie sheet. Bake 10 to 15 minutes in 375° oven.

HAMBURGER COOKIES

Mrs. Loren Else

1/2 c. shortening
1 c. sugar
1 egg
1 tsp. vanilla
1 c. milk
2 c. flour
1/2 tsp. baking powder
1 1/2 tsp. soda
1/2 tsp. salt
1/2 c. cocoa

FROSTING:
1/2 c. vegetable shortening
2 c. powdered sugar
2 T. milk
1 c. Marshmallow Creme

Cream shortening and sugar. Add egg and vanilla. Sift together dry ingredients. Add alternately with milk. Drop by spoonfuls on greased sheet. Bake at 400° for 8 to 10 minutes.

When cool, frost underside of one cookie with frosting. Add another cookie and you have a hamburger cookie.

HONEY GINGER NUT COOKIES

Mary Block
Bruning, Nebr.

1 c. sugar
1 c. honey
1 c. shortening
4 c. flour
2 tsp. soda
1 T. ginger
2 eggs
1 c. nuts (chopped)

Cream sugar, honey and shortening. Add eggs and mix well. Add dry ingredients and nuts. Shape in walnut-sized balls. Flatten with a fork. Bake at 350° until lightly browned.

LEMONADE COOKIES

Selma Sander

1 c. butter or oleo
1 c. sugar
2 eggs
1 c. lemon chips
3 c. flour
1 tsp. soda
1 (6 oz.) can frozen lemonade (thawed)

Cream shortening and sugar. Add eggs; beat until fluffy. Add sifted flour with soda alternately with 1/2 cup lemonade. Stir in lemon chips. Drop balls of dough from teaspoon on ungreased baking sheet. Bake at 375° for 8 minutes or until lightly browned. Remove cookies from pan and cool thoroughly (very important), then brush top with remaining lemonade. Sprinkle with sugar.

INDIANOLA COOKIES

Grace Hermann
Bruning, Nebr.

1 c. sorghum
1 c. sugar
1 c. lard
1 c. buttermilk
3 eggs (reserve 2 whites for icing)
3 tsp. soda
1 tsp. ginger
1 tsp. cinnamon
1 tsp. salt
4 to 5 c. flour (or enough for soft dough)

Blend sorghum, sugar and lard. Dissolve soda in buttermilk. Add eggs (less 2 whites), then spices and buttermilk; mix. Add flour to make dough stiff enough to roll out. Roll on floured board and cut. Bake at 350° until done. Frost when cool.

FROSTING:

2 egg whites
2 c. sugar
1/2 c. water

Beat egg whites until stiff. Boil sugar and water until it spins a thread. Pour into egg whites and beat until consistency to spread on cookies.

M AND M COOKIES

Mrs. Sadie Henkel
Bruning, Nebr.

1 c. brown sugar
1/2 c. white sugar
1 c. shortening
2 eggs
1 1/2 tsp. vanilla
2 1/4 c. flour
1 tsp. soda
1 tsp. salt
1 1/2 c. M and M candies

Cream sugars, shortening, eggs and vanilla. Add soda and salt to flour. Blend dry ingredients in creamed mixture. Stir in M and M's. Drop by teaspoon on greased baking sheets. Bake at 375° for 10 to 12 minutes.

OATMEAL COOKIES

Lorraine Philippi

1 1/4 c. sugar
3/4 c. shortening (melted)
1/2 tsp. salt
2 eggs (well beaten)
1 tsp. soda (in a little hot water)
2 c. flour
2 tsp. cinnamon
1/2 tsp. cloves
2 c. oatmeal
1 c. raisins (cut)
1 c. dates (cut)
1 c. coconut
1 c. nuts (chopped)
1 tsp. vanilla

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OATMEAL COOKIES (Continued)

Mix in order given. Flatten down on cookie sheet with fork or spoon. Bake at 375° for 10 to 15 minutes. Makes 6 dozen.

OATMEAL COOKIES

Lena Henkel
Bruning, Nebr.

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 eggs
1 tsp. vanilla
2 c. flour
1/2 tsp. salt
1 tsp. soda
1 tsp. baking powder
1 c. coconut
1/2 c. nuts
3 c. quick oatmeal

Cream shortening with sugars. Add eggs and vanilla. Blend in rest of ingredients. Drop by teaspoon on greased cookie sheet. Bake at 325° until done.

You may substitute peanut butter chips or butterscotch chips instead of coconut and nuts.

OATMEAL CRUNCH COOKIES

Frieda Kerl
Bruning, Nebr.

1/2 c. brown sugar
1/2 c. white sugar
1/2 c. shortening
1 egg
3/4 c. quick oatmeal
1 1/2 c. flour
1/2 tsp. soda
1 T. warm water
1/2 tsp. baking powder
1/2 tsp. vanilla
1/8 tsp. salt
1/4 c. nuts or coconut

Cream shortening and sugars. Add egg, vanilla and soda dissolved in water. Beat well. Stir in dry ingredients and nuts or coconut. Shape in balls, dip in sugar and bake at 375° until lightly browned.

Some people are no good at counting calories,
And they have the figures to prove it.

ORANGE OATMEAL COOKIES

Doris A. Philippi

1 c. shortening
1 c. sugar
1 c. brown sugar
2 eggs
2 1/4 c. flour
1 tsp. soda
1 c. oatmeal
1 c. coconut
2 c. orange slices (cut up)

Cream shortening and sugars, add eggs. Mix well and add remaining ingredients. Drop by teaspoonfuls on cookie sheet and bake at 350° around 12 minutes.

PINEAPPLE COOKIES

Louise Weber
Bruning, Nebr.

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 eggs
1 (10 oz.) can crushed pineapple and juice
1/4 tsp. salt
1 tsp. soda (dissolved in juice)
3 1/2 c. flour
1/2 c. nuts (chopped)(optional)

Cream sugar and shortening, add eggs. Dissolve soda in pineapple and add. Add rest of dry ingredients; mix well. Drop by teaspoon on cookie sheet. Bake at 375° until light brown.

POTATO CHIP COOKIES

Pat Houck
Strang, Nebr.

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs (well beaten)
2 c. flour
2 c. potato chips (crushed)
1 (6 oz.) pkg. caramel or butterscotch chips

Cream sugars and shortening. Add eggs and mix well. Stir in flour, potato chips and butterscotch chips. Drop by teaspoonfuls on greased cookie sheet. Bake 10 to 12 minutes at 325°.

The girl who searches too long for a smart cookie is apt to wind up with a crumb.

RANGER COOKIES

Mrs. R. E. Collison
Ardath Wilhelms

1 c. oleo
1 c. brown sugar
1 c. white sugar
2 eggs
2 c. flour
1 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1 c. quick oatmeal
2 c. Rice Krispies
1 c. coconut

Cream margarine and sugars. Add eggs and vanilla. Mix well. Sift dry ingredients. Add to creamed mixture. Stir in oatmeal, cereal and coconut. Drop by teaspoon on greased cookie sheet. Bake at 350° for 12 to 15 minutes.

SIX-IN-ONE OATMEAL COOKIES

Susan Norder
Bruning, Nebr.

1 c. shortening
1 c. brown sugar
1 c. granulated sugar
2 eggs
1 tsp. vanilla
1 1/2 c. flour (sifted)
1 tsp. salt
1 tsp. soda
3 c. quick oatmeal

VARIATIONS:

1/2 c. nuts (chopped)
1 (6 oz.) pkg. chocolate chips
1 c. gumdrops (cut up)(omit blacks)
2 T. orange peel (grated)
1 c. raisins
1 c. dates (cut up)

Cream shortening and sugars. Add eggs and vanilla. Mix well. Sift together dry ingredients and add. Stir in oatmeal and add one of the variations. If desired, divide dough in several portions adding a different variation to each portion. Form dough into small balls on ungreased baking sheets. Bake at 375° for 10 to 12 minutes.

Hay fever can be either positive or negative;
Sometimes the eyes have it and sometimes the nose.

APRICOT BARS

Pat Houck
Strang, Nebr.

8 oz. pkg. dried apricots
3/4 c. water
1 c. all purpose flour
6 T. butter (3/4 stick)
1 1/2 c. brown sugar
1 T. corn starch
1/4 tsp. salt
2 tsp. orange peel (grated)
2 T. orange juice
2 eggs (beaten)
1 1/4 c. flaked coconut

Rinse and cut apricots into small pieces; combine with water, cover and simmer for 20 minutes. Meanwhile, mix flour, butter and 1/2 cup brown sugar; press into greased 11x7 or 9x9 inch pan. Bake at 350° for 20 minutes.

Mix 1 cup brown sugar, corn starch and salt; stir into undrained apricots and cook until thickened, stirring constantly. Remove from heat; stir in remaining ingredients, reserving a little coconut. Spread apricot mixture over baked crust; sprinkle top with reserved coconut. Bake at 350° for 25 minutes. Cool in pan; cut into small bars.

BUTTERSCOTCH BAR COOKIES

Rhoda Hulse

1/2 c. butter or margarine
2 c. brown sugar (packed)
2 eggs
1 tsp. vanilla
2 c. flour (sifted)
2 tsp. baking powder
1/4 tsp. salt
1 c. flaked coconut
1 c. peanuts (chopped)

In 2 quart saucepan melt butter. Remove from heat and stir in brown sugar. Add eggs, one at a time, beating well. Sift flour, baking powder and salt. Add to ingredients in saucepan. Add coconut and peanuts and mix well. Spread in greased 15 1/2 x 10 1/2 inch pan. Bake at 350° for 25 minutes. Cut in bars while warm and dust with powdered sugar. Remove from pan when almost cool. Makes 3 dozen bars.

CHOCOLATE CHIP BARS

Pat Houck
Strang, Nebr.

1 c. shortening
1/2 c. white sugar
1/2 c. brown sugar
2 egg yolks
1 T. vanilla
1 T. cold water
2 c. flour
1/8 tsp. salt
1 tsp. soda
1 (6 oz.) pkg. chocolate chips
3 egg whites
1 c. brown sugar
1 c. peanuts (ground)

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CHOCOLATE CHIP BARS (Continued)

Cream sugar and shortening until fluffy. Blend in egg yolks gradually. Mix water and vanilla, add to creamed mixture alternately with sifted flour, salt and soda. Spread on greased cookie sheet. Sprinkle with chocolate chips. Beat egg whites until stiff and mix in brown sugar. Spread over chocolate chips. Top with salted peanuts. Bake at 350° for 20 to 30 minutes.

Cool and cut in bars.

COCONUT BAR COOKIES

Debi Sylvester

FIRST LAYER:

1/2 c. brown sugar
1/2 c. shortening
1 c. flour
1/4 tsp. salt

SECOND LAYER:

1 c. brown sugar
2 eggs (well beaten)
1/4 tsp. salt
1/2 tsp. baking powder
2 T. flour
1 1/2 c. coconut
1 c. nuts (chopped)
1 tsp. vanilla

Mix ingredients for first layer and pat into greased cookie sheet. Bake 10 minutes at 350°. Remove from oven and spread with second half which should be mixed before putting first layer in oven as it should be spread immediately when removed from oven.

Bake 15 minutes longer. Cut in bars after removal from oven.

DATE BARS

Mrs. M. F. Huber
Lincoln, Nebr.

CRUST:

1 3/4 c. rolled oats
1 1/2 c. flour
1 1/2 c. brown sugar
3/4 c. butter or margarine

FILLING:

1 1/2 c. dates
1 c. boiling water
1/2 c. nuts
1 c. brown sugar

Mix together crust ingredients. Sprinkle 2/3 of this in 12x18 inch pan. Boil filling; beat and spread on bottom crust while still hot. Pat on remaining crust mixture. Bake at 350° for about 30 to 35 minutes. Cut into bars.

DANISH APPLE BARS

Lorna Muehling
Bruning, Nebr.

2 1/2 c. flour
1/2 tsp. baking powder
1 tsp. salt
1 T. sugar
1 c. shortening
1 egg yolk plus milk (to make 2/3 c.)
1/2 tsp. vanilla
1 c. corn flakes (crushed)
Apples (peeled and sliced)
1 c. sugar
1 tsp. cinnamon
1 egg white

Blend flour, baking powder, salt, sugar and shortening as for pie crust. Add milk to egg yolk and vanilla. Mix into dry ingredients and form into a ball. Divide in half.

Roll 1/2 out to cover a jelly roll pan. Sprinkle corn flake crumbs on crust. Next a thick layer of fresh sliced apples. Sprinkle sugar and cinnamon over apples.

Roll out rest of dough. Place over top; seal edges well. Beat egg white, spread over top. Bake 10 minutes at 400°, then 350° for 35 to 40 minutes. Frost when removed from oven by drizzling over top.

ICING:

1 c. powdered sugar
1 T. hot water
1 tsp. butter
1/2 tsp. vanilla

Cut into bars.

DATE SQUARES

2 eggs
1/2 c. sugar
1/4 c. flour
1/2 tsp. baking powder
1 c. dates (chopped)
1 c. nuts

Mix in order given. Pour into greased and floured 9 inch square pan. Bake at 350° for 30 minutes. Allow to cool completely before cutting and removing from pan.

Honesty is the best policy -
So keep up the premiums on it!

DREAMY CHOCOLATE BARS

Shirley Baker

1 c. flour
1/2 c. brown sugar
1/2 c. margarine
2 eggs (beaten)
1 c. brown sugar
2 T. flour
1/2 tsp. baking powder
1 tsp. vanilla
1/4 tsp. salt
12 oz. pkg. chocolate chips

Combine flour, 1/2 cup brown sugar and margarine. Press into a 9x13 inch pan. Bake at 350° until lightly browned.

Mix together remaining ingredients and spread over baked crust. Bake 20 to 25 minutes until brown. Cool; cut into bars and sprinkle with powdered sugar.

FRENCH COOKIE BARS

1 c. brown sugar
1 c. water
1/3 c. butter
1 tsp. nutmeg
1/2 tsp. cinnamon
1 c. raisins or dates (chopped)
2 c. flour
1/2 tsp. soda
1/2 tsp. baking powder

Mix brown sugar, water, butter, spices and raisins in heavy saucepan. Boil for 3 minutes. When cool, add dry ingredients. Bake on greased cookie sheet at 350° for 15 to 20 minutes. Frost with powdered sugar icing while warm. Cool and cut into bars.

GOLDEN APPLE BARS

Mrs. Emma Dunse

2/3 c. shortening (Crisco)
2 c. brown sugar
2 eggs
1 tsp. vanilla
1/4 tsp. salt
2 c. flour
2 tsp. baking powder
1 1/2 c. raw apples (finely diced)
1 T. water
1/2 c. nuts (chopped)(English or black walnuts)

Cream together shortening and sugar. Beat in eggs, vanilla and salt. Add flour and baking powder. Mix well and add apples and nuts. Bake in greased 9x13 inch pan for 35 minutes at 325°.

Be friendly with the folks you know.
If it weren't for them, you'd be a total stranger.

GUMDROP COOKIES

Doris M. Bruning
Bruning, Nebr.

1 T. butter
2 c. brown sugar
4 eggs
1 T. water
2 c. flour (sifted)
1 tsp. cinnamon
1/4 tsp. salt
1 1/2 c. gumdrops (cut in 1/4 inch pieces)
2/3 c. nuts (chopped)
Orange icing

Cream butter and sugar. Beat eggs until light and lemon colored; blend with water into creamed mixture. Sift together flour, cinnamon and salt; gradually stir into sugar mixture. Fold in gumdrops and nuts. Bake in greased jelly roll pan at 350° about 25 minutes. Frost while warm.

ORANGE ICING:
3 T. butter (softened)
2 T. orange juice
1 tsp. orange rind (grated)
1 1/2 c. powdered sugar (sifted)

Combine. Beat until smooth.

MARSHMALLOW-BANANA BARS

Mrs. Eilert Wilhelms
Bruning, Nebr.

1 1/2 c. flour (sifted)
1 tsp. baking powder
1/2 c. shortening
1 c. sugar
1 egg
1 tsp. vanilla
1 tsp. soda
1 T. water
1 1/3 c. bananas (mashed)
1 (7 oz.) jar Marshmallow Creme
Nuts (chopped)(optional)

Cream shortening and sugar. Add egg and beat well. Dissolve soda in water and add with vanilla to mixture. Sift dry ingredients together and add alternately with bananas. Mix well after each addition. Add nuts, if desired. Spread into greased jelly roll pan. Bake at 350° for 25 to 30 minutes. Remove from oven. Drop spoonfuls of Marshmallow Creme on bars. Let stand 2 or 3 minutes and gently spread over bars. Cool and frost with vanilla icing.

ICING:
2 c. powdered sugar (sifted)
1 T. butter
2 T. milk
1 tsp. vanilla

Combine. Add a few drops of yellow food color. Blend until smooth and frost the bars. Cut when cool.

OATMEAL CARAMELITAS

Judy Otteman
Jeri Rippe

3/4 c. butter (melted)
1 c. flour
1 c. rolled oats
3/4 c. brown sugar
1/2 tsp. soda
1/4 tsp. salt
1 c. chocolate chips
1/2 c. nuts (chopped)
3/4 c. caramel ice cream topping
3 T. flour

Combine butter, 1 cup flour, oats, brown sugar, soda and salt. Press 1/2 of mixture in greased 9x9 inch pan. Bake at 350° for 10 minutes. Sprinkle chips and nuts over baked crust.

Combine caramel topping and 1 tablespoon flour and drizzle over nuts and chips. Top with rest of crumb mixture. Bake at 350° for 15 to 20 minutes. Chill for easy cutting into bars.

PEANUT BARS

Mrs. Harlan Higel
Belvidere, Nebr.

3 eggs
1/2 tsp. salt
1 1/2 c. sugar
1 c. flour
2 tsp. baking powder
1 c. cold water
1 c. flour
1 tsp. vanilla

Have ready:
Medium powdered sugar icing
Salted peanuts (ground)

Mix eggs and salt; beat 2 minutes. Add sugar and beat 5 minutes. Add 1 cup flour and baking powder. Beat 2 minutes longer. Add cold water, vanilla and 1 cup flour. Beat 1 minute. This is a thin batter. Bake in a sheet pan in 350° oven. Cut in squares when cool. Dip in medium powdered sugar icing and roll in ground peanuts.

PEANUT BUTTER BARS

Shirley Baker

1/2 c. margarine
1/2 c. brown sugar
1 1/3 c. flour
2/3 c. sugar
2/3 c. light corn syrup
1 (6 oz.) pkg. butterscotch chips
1/2 c. chunk style peanut butter
2 c. Rice Krispies

Mix the first 3 ingredients until crumbly. Press into a lightly greased 9x13 inch pan. Bake at 350° for 15 minutes.

Combine white sugar and syrup in a saucepan. Heat to boiling; remove from heat and add chips and peanut butter; mix well.

Continued Next Page.

PEANUT BUTTER BARS (Continued)

Add the cereal and spread over baked layer. When cool, cut into bars.

PUMPKIN BARS

Dell Middendorf
Lyons, Nebr.

2 c. flour
1 tsp. soda
2 tsp. baking powder
1/2 tsp. salt
1 2/3 c. sugar
4 eggs (well beaten)
2 c. pumpkin
2 tsp. cinnamon
1 tsp. vanilla
1 c. salad oil
1 c. nuts (optional)

Beat eggs, add pumpkin, cinnamon, salad oil and vanilla. Mix well. Add rest of dry ingredients and nuts. Pour into greased 10x15 inch pan. Bake at 350° for 20 to 25 minutes. Frost and cut into bars.

ICING:
3 oz. cream cheese
1 tsp. vanilla
3/4 c. oleo
2 c. powdered sugar

RAISIN BARS

Pat Houck
Strang, Nebr.

1 c. brown sugar
1 1/4 c. quick oatmeal
1 1/4 c. flour
1 tsp. soda
1 c. butter or margarine
1 1/4 c. raisins
2/3 c. water
2 T. flour
1/2 c. sugar

Mix first 5 ingredients until crumbly. Boil last 4 ingredients until thick. Put half of crumbly mixture in 9x13 inch pan. Cover with raisin filling, then top with rest of crumbs. Bake 20 to 30 minutes in 325° oven. Cut when slightly cooled.

There is nothing wrong with having nothing to say -
Just don't say it out loud.

RAISIN BARS

Debi Sylvester
Louise Weber

1 c. raisins
1 c. water
1/2 c. salad oil or shortening
1 c. sugar
1 egg (slightly beaten)
1 3/4 c. flour (sifted)
1/4 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. allspice
1/4 tsp. cloves
1/2 c. walnuts (chopped)

Combine raisins, water and oil in pan and bring to a boil. Remove from heat. Stir in sugar and egg. Sift together dry ingredients. Beat into raisin mixture. Add nuts. Pour into greased jelly roll pan. Bake at 375° for 15 to 20 minutes.

Dust with powdered sugar and cut into bars.

RAISIN COOKIE BARS

Irma Polage
Leona Hawks

1 1/2 c. raisins
1 c. water
1 1/2 tsp. soda
1 c. shortening
1 1/2 c. sugar
2 eggs (well beaten)
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
3 c. flour
1/2 c. nuts

Cook slowly for 10 minutes the raisins and water. Add soda and let stand. Cream shortening and sugar. Add eggs. Sift dry ingredients. Add to creamed mixture with raisin mixture. Stir in nuts. Pour in large jelly roll pan. Bake 30 minutes at 350°.

Frost while warm with thin powdered sugar icing. Cut in bars.

TOLL HOUSE MARBLE SQUARES

Jeri Rippe

2 c. flour
1 tsp. baking soda
1 tsp. salt
1 c. shortening
2/3 c. white sugar
2/3 c. brown sugar
1 tsp. vanilla
1/2 tsp. water
1 egg
1/2 c. nuts
1 (6 oz.) pkg. chocolate chips

Cream shortening and sugars. Add vanilla, water, and egg. Mix well. Sift together flour, soda and salt. Stir into creamed mixture. Add nuts. Spread in greased 9x13 inch pan. Sprinkle with chocolate chips. Place in 375° oven for 1 minute. Remove and run knife through batter to marbelize. Return to oven and bake 10 to 15 minutes longer. Cut in bars when cool.

TREASURE CHEST BARS

Anita Tieman
Lincoln, Nebr.

2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. brown sugar
1/2 c. white sugar
1/2 c. butter
3/4 c. milk
1 c. nuts (chopped)
1 c. maraschino cherries (chopped)
1 c. chocolate chips
2 eggs
1 tsp. vanilla

Sift together flour, baking powder and salt and set aside. Cream sugars with butter. Blend in eggs and vanilla. Alternately add dry ingredients and milk. Stir in rest of ingredients. Bake at 325° for 25 to 30 minutes in a greased jelly roll pan. Frost warm.

BROWN BUTTER ICING:

Brown 1/4 cup butter over medium heat until deep brown. Remove from heat. Blend in 2 cups sifted powdered sugar and 1/2 teaspoon vanilla. Add 2 tablespoons milk and beat until smooth.

BROWNIES

Beth Wilson; Bruning, Nebr.
Judy Strain; Lincoln, Nebr.

1/2 c. butter
1 c. sugar
4 eggs
1 tsp. vanilla
1 (1 lb.) can chocolate syrup
1 c. plus 1 T. flour
1/2 tsp. baking powder

Cream butter and sugar (Do not substitute oleo); add eggs, 2 at a time, mixing well after each addition. Add balance of ingredients, mix well. Bake in jelly roll pan (cookie sheet with sides), for 30 minutes at 350°.

FROSTING:

6 T. butter
1 1/2 c. sugar
6 T. milk

Boil 1 minute, remove and add 1/2 cup chocolate chips. Beat until thick enough to spread. (Do not overbeat as it sets up fast.)

Immediately spread on warm brownies.

Taste makes waist.

BLONDE BROWNIES

Mrs. Wayne Langhorst

1 stick oleo
1 c. white sugar
1 c. brown sugar
2 eggs (well beaten)
1 1/2 c. flour
2 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
1/2 c. nuts (chopped)

Melt oleo in 2 quart saucepan. Add sugars and eggs; mix well. Stir in rest of ingredients. Pour into greased jelly roll pan. Bake at 350° for 20 to 25 minutes. Cool and cut into bars.

COCOA BROWNIES

Deloris Folkerts
Mrs. Tom Ortgies; Geneva, Nebr.

1 1/2 c. flour
2 c. sugar
1/2 c. cocoa
1/2 tsp. salt
1 c. oleo
4 eggs
2 tsp. vanilla
1/2 c. nuts

Cream oleo, sugar, cocoa and salt. Add eggs and vanilla. Stir in flour and nuts. Pour into greased 9x13 inch pan. Bake at 350° for 25 minutes. Cut into bars when cooled.

May be frosted with a chocolate powdered sugar icing before cutting.

COCOA BROWNIES

Mary Wagner
Bruning, Nebr.

2/3 c. flour (sifted)
1/3 c. cocoa
1/2 tsp. baking powder
1/2 tsp. salt
2 eggs
1 c. brown sugar
1 tsp. vanilla
1/3 c. salad oil
1 c. nuts (chopped)

Sift together flour, cocoa, baking powder and salt. Set aside. In another bowl mix slightly beaten eggs, add sugar, vanilla and oil. Mix well. Stir in dry ingredients and nuts. Put in 9 inch square pan. Bake at 350° for 22 to 25 minutes.

Cut in bars when cool.

COCOA BROWNIES

Maxine Dusatko
McCook, Nebr.

1/2 c. cooking oil
1 c. sugar
2 eggs
1 tsp. vanilla
2/3 c. flour
1/2 c. cocoa
1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. nuts (chopped)

Mix oil, sugar, eggs and vanilla until well blended. Combine dry ingredients. Mix in. Add nuts. Spread in greased 8x8 inch pan. Bake at 350° for 30 minutes. Cool and cut in 2 inch squares.

CHOCOLATE BARS

Gloria Bumgarner
Mrs. Harlan Higel; Bruning, Nebr.

2 c. flour
2 c. sugar
4 T. cocoa
1 c. water
1/2 c. oleo and 1/2 c. oil or all oleo may be used
2 eggs
1/2 c. buttermilk
1 tsp. soda
1 tsp. vanilla
1 tsp. burnt sugar flavoring

FROSTING:
1/2 c. oleo
3 T. cocoa
5 T. milk
1 lb. powdered sugar
1 tsp. vanilla
Nuts (if desired)

Sift sugar, flour and cocoa together. Bring shortening and water to boil; add to sugar mixture and mix well. Mix soda into buttermilk; add this with the beaten eggs to the batter; add flavoring. Stir well. Pour into 11x18 inch sheet pan which has been well greased. Bake at 375° for 20 minutes.

Prepare frosting as cake bakes. Bring to boil the oleo, cocoa and milk. Remove from heat. Add powdered sugar and vanilla. Blend until smooth. Frost warm cake. Cut into squares.

Will serve 20 to 24.

A good housewife considers the time spent in her kitchen as her contribution to the family's business effort.

CHOCOLATE BROWNIES

Lenore Biggs; Lincoln, Nebr.
Shirley Middendorf; Lincoln, Nebr.

2 c. flour (sifted)
2 c. sugar
1/2 tsp. salt
1 stick oleo
1 c. water
1/4 c. cocoa
1/2 c. Crisco
1/2 c. buttermilk
2 eggs
1 tsp. soda
1 tsp. vanilla

Mix flour, sugar and salt. Place oleo, water, cocoa and Crisco in pan and bring to a boil. Add to flour mixture. Then add buttermilk, eggs, soda and vanilla. Mix well. Pour into greased and floured 11x16 1/4 inch pan. Bake at 400° for 20 minutes. Frost while warm and do not substitute.

ICING:

1 stick oleo
1/4 c. cocoa
1/3 c. buttermilk
1 box powdered sugar
1 tsp. vanilla
1 c. nuts (chopped)

Mix oleo, cocoa and buttermilk in pan. Bring to a boil. Pour over powdered sugar. Add vanilla and nuts. Spread over brownies while hot.

CHOCOLATE CHIP BROWNIES

June Sims

2 2/3 c. flour
2 1/2 tsp. baking powder
1/2 tsp. salt
2/3 c. oleo
2 1/4 c. (1 lb.) brown sugar
3 eggs
1 c. nuts (chopped)
1 (6 oz.) pkg. chocolate chips

Sift together dry ingredients and set aside. In large pan, melt oleo, add brown sugar. Let cool 10 minutes. Beat in 3 eggs, one at a time. Add flour mixture, nuts and chips. Spread on greased 15x10x1 inch pan. Bake at 350° for 25 to 30 minutes.

Cooking success is up to you!
If you'll take pains to measure true,
Use standard cups and spoons all the way,
And then level off - it'll always pay!

CHOCOLATE CHIP BROWNIES

Darlene Reinsch
Karen Mammen

2 c. brown sugar
2/3 c. shortening
2 eggs
2 tsp. vanilla
2 c. flour (sifted)
1/2 tsp. soda
1/2 tsp. salt
1 c. chocolate chips
1/2 c. nuts (if desired)

Blend together sugar and shortening. Add eggs and vanilla and mix well. Then add dry ingredients and chocolate chips. Nuts may be added, if desired. Bake at 350° for 30 to 35 minutes in 9x13 inch pan. Do not overbake!

COFFEE BROWNIES

Mrs. Elden Dirks
Ohiowa

1 1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 c. shortening
1 c. brown sugar
1 egg
1/2 c. hot coffee

OPTIONAL:
1/2 c. raisins or dates
1/4 to 1/2 c. nuts or coconut

Sift together dry ingredients. Cream shortening and sugar. Add egg and coffee. Stir in dry ingredients and mix well. Spread in jelly roll pan and bake at 350° for 15 to 16 minutes.

FUDGE BROWNIES

Mrs. Harry Schoenholz

4 eggs
2 c. sugar
1 c. oleo
4 squares chocolate
2 c. flour
1 c. nuts
2 tsp. vanilla

Beat eggs and sugar. Melt oleo and chocolate together, then add to sugar and eggs. Add remaining ingredients and beat. Bake in 10x15 inch pan (greased) at 350° about 40 minutes. Bake until a slight imprint remains when touched. Cool slightly, then cut.

It's okay to use friendship as a drawing account,
But don't forget your deposits.

HEAVENLY FUDGE BARS

1/3 c. shortening
3/4 c. sugar
2 eggs
3/4 c. flour
1/3 tsp. soda
1/4 tsp. salt
2 T. cocoa
1/2 c. nuts (chopped)
1 tsp. vanilla
20 large marshmallows

Cream shortening and sugar. Beat in eggs, one at a time. Sift dry ingredients together and add to creamed mixture. Mix well and stir in nuts and vanilla. Spread into 8x11 inch pan. Bake at 350° for 20 minutes. Remove from oven and cover with marshmallows snipped in half. Place in oven for 5 minutes. Remove and spread marshmallows. Cool, then frost.

ICING:

1/2 c. brown sugar
1/4 c. water
1 tsp. vanilla
1 T. cocoa
1 1/2 c. powdered sugar
3 T. butter

Place brown sugar, water and cocoa in saucepan. Bring to a boil. Add butter, vanilla and powdered sugar. Pour over top of marshmallows. Cut in bars when cool enough.

TWO-TONE BROWNIES

Merle Middendorf

1 c. quick rolled oats
1/3 c. brown sugar
1/3 c. butter
1/3 c. flour

Mix together and press into 8x8 inch pan. Bake 10 minutes at 350°.

1/4 c. butter
2/3 c. sugar
1/3 c. milk
1 egg
1 square unsweetened chocolate
2/3 c. flour
1 tsp. baking powder
Vanilla

Mix ingredients together and put on baked oatmeal mixture. Bake another 25 minutes. Cool and cut.

We want to travel to the moon, but --
We don't visit the lonely soul next door.

PUMPKIN BROWNIES

Dorothy Garrels

2 c. sugar
4 eggs
2 c. pumpkin
1 c. cooking oil
1 c. nuts (chopped)
2 c. flour
2 tsp. baking powder
1 tsp. soda
1/2 tsp. cinnamon
Dash of nutmeg

Mix sugar, eggs, pumpkin and oil. Then add flour, baking powder and spices. When well mixed, add nuts. Spread in greased 10x15 inch pan. Bake 30 minutes at 350°. Cool.

FROSTING:

3 oz. cream cheese
1 tsp. vanilla
3 c. powdered sugar
3/4 stick oleo
1 T. cream or milk

Mix well and spread over cooled brownies.

ROCKY ROAD BARS

2 squares unsweetened chocolate
1/2 c. butter or oleo
1 c. sugar
2 eggs (beaten)
3/4 c. flour
1/2 tsp. baking powder
1/4 tsp. salt
1/2 tsp. vanilla
1 c. mini-marshmallows
1/2 to 1 c. nuts

Melt chocolate with butter and cool. Add sugar and eggs. Mix well. Sift dry ingredients and add to mixture Blend in vanilla, marshmallows and nuts. Bake in 9 inch square pan in 300° oven for 30 minutes.

CHOCOLATE DOT CHEWIES

Mrs. Eilert Wilhelms
Bruning, Nebr.

1/2 c. brown sugar (packed)
1/4 c. shortening
3 T. milk or light cream
1 c. flour
1/8 tsp. salt
2 eggs
3/4 c. brown sugar (packed)
1 tsp. vanilla
1/4 tsp. salt
1 c. coconut
1 c. nuts
1 c. chocolate chips

Heat oven to 350°. Grease 13x9 inch pan. Mix 1/2 cup brown sugar, shortening, milk, flour and 1/8 teaspoon salt. Press into pan. Bake 10 minutes.

Continued Next Page.

CHOCOLATE HOT CHEWIES (Continued)

Beat eggs. Stir in rest of ingredients. Spread over hot baked layer. Bake 20 minutes longer. While warm, cut into bars.

Caramel drops may be used instead of chocolate chips.

DO-LITTLE 7 SQUARES

Jeri Rippe

1/2 stick butter
1 c. graham cracker crumbs
1 can flaked coconut
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips
1 can sweetened condensed milk
1 c. pecans (chopped)

Melt butter in 9x12 inch pan. Add ingredients in layers in order given. Bake at 325° for 30 minutes. Press lightly with spatula while warm. Let cool and cut in squares.

EAGLE BRAND COOKIES

Evelyn Wilken Bruning
Denver, Colo.

1 can Eagle Brand milk
1 lb. dates (chopped)
1 c. nuts (chopped)
1 (8 oz.) pkg. coconut

Mix thoroughly and drop by teaspoon on greased baking sheet. Bake at 350° for 15 minutes.

FORGOTTEN COOKIES

Joan Langhorst
Rhoda Hulse

2 egg whites
3/4 c. sugar
Pinch of salt
1 tsp. vanilla
6 oz. pkg. chocolate chips
1 c. nuts (chopped)

Heat oven to 350°. Beat egg whites until stiff. Keep beating as sugar is added gradually. Beat until thick and shiny. Add salt and vanilla. Fold in chips and nuts. Drop by teaspoon on 2 slightly oiled large cookie sheets. Put in oven. SHUT OFF heat and don't peek until morning. Makes 2 dozen.

Comforting thought for one turned 50:
Forty is the old age of youth but 50 is the youth of old age.

MAGIC COOKIE BARS

Darlene Norder; Bruning, Nebr.
Judy Strain; Lincoln, Nebr.

1 1/2 c. corn flake crumbs
3 T. sugar
1/2 c. margarine (melted)
1 c. chocolate chips (milk chocolate)
1 1/3 c. coconut
1 c. nuts
1 can Eagle Brand sweetened condensed milk

Measure crumbs, sugar and margarine into 13x9 inch baking pan Mix thoroughly and press firmly into bottom of pan. Scatter chocolate chips over crust. Spread coconut evenly over chips. Scatter nuts over mixture. Pour condensed milk evenly over top. Bake at 350° about 25 minutes or until lightly brown around edges. Cool and cut into bars.

MOUND BARS

Della Lubben
Belvidere, Nebr.

2 c. graham cracker crumbs
1/2 c. sugar
1/2 c. butter (melted)
1 (7 oz.) pkg. Angel Flake coconut
1 can sweetened condensed milk
1 (12 oz.) pkg. chocolate chips
1 T. peanut butter

Mix together graham cracker crumbs, sugar and melted butter. Press mixture into buttered 9x13 inch pan. Bake 10 minutes at 350°. Combine coconut and condensed milk and spread over crumb layer. Bake 15 minutes longer. Remove from oven and frost with chocolate chips which have been melted with peanut butter. Cool and cut into bars.

PARISIENNES

Evelyn Wilken Bruning
Denver, Colo.

3 egg whites
1 T. vinegar
1/2 tsp. salt
1 c. sugar
2 1/2 squares semi-sweet chocolate (grated)
1 c. nuts (chopped)

Beat egg whites at room temperature until foamy. Add vinegar and salt and beat until stiff. Gradually add sugar. Gently stir in grated chocolate and nuts. Bake at 275° for 25 to 30 minutes after dropping by teaspoon on ungreased baking sheet.

Service is love in work clothes.

QUICK AND EASY MACAROONS

1 (16 oz.) pkg. coconut
1 can Eagle Brand milk
1 tsp. vanilla or almond flavor

Mix well, drop by teaspoon on cookie sheet. Bake at 350° for 8 to 10 minutes.

BON-BON COOKIES

Mrs. Don R. Ortgies

2 lbs. powdered sugar
1 c. Borden's Eagle Brand milk
1 large pkg. flaked coconut
Nuts (crushed)(amount optional)
1/4 lb. butter (melted)

CHOCOLATE DIP:
1 (12 oz.) pkg. chocolate chips
1/4 lb. paraffin wax

Pour melted butter over above ingredients, stir well and form into balls. Refrigerate until firm.

Melt dip ingredients in double boiler and coat balls with mixture. Makes 100 cookies. A toothpick can be used for dipping the cookies.

PEANUT BUTTER BON BONS

Evelyn Damrow

2 c. powdered sugar
6 T. butter (melted)
1 1/2 c. peanut butter
2 c. dates (chopped)
1 c. nuts (chopped)

CHOCOLATE DIP:
2 c. chocolate or butterscotch chips
1/2 bar paraffin

Mix; chill. Roll into small balls. Dip in chocolate mixture which has been melted in double boiler. Cool on wax paper.

Blessed are they who run around in circles,
For they shall be known as wheels

BOURBON (GOOF) BALLS

Maria Nedza
Belvidere, Nebr.

3 c. vanilla wafers (finely crushed)(11 oz. pkg.)
2 T. cocoa
1 c confectioners' sugar
1 c. walnuts (finely chopped)
3 T. white corn syrup or honey
1/2 c. bourbon or rum

Mix wafer crumbs, cocoa, sugar and nuts. Add corn syrup and bourbon. Mix well. Form into 1 inch balls. Roll in confectioners' sugar. Store in tightly covered container in cool place (not in refrigerator). Makes 3 1/2 dozen.

Let stand for several days before serving.

CATHEDRAL WINDOW COOKIES

Ann Hinrichs

1 pkg. small colored marshmallows
1 large pkg. semi-sweet chocolate chips
1/2 c. peanut butter

Melt chocolate chips; add peanut butter; cool. When cool, fold in marshmallows, gently. Place on 4 squares of waxed paper covered with powdered sugar. Shape into individual rolls, wrap in waxed paper. Store in refrigerator. Slice when ready.

This recipe easy to double.

CEREAL COOKIES

Louise Weber

1 (6 oz.) pkg. chocolate chips
1/2 c. peanut butter
1 c. Rice Krispies
2 c. Special K

Melt chocolate chips in heavy pan over LOW heat. Add 1/2 cup peanut butter. Take off heat and stir in cereals. Drop by spoonfuls on waxed paper and cool.

CORN FLAKE CHEWIES

Mrs. Sadie Henkel

1/2 c. sugar
1/2 c. white corn syrup
1 c. peanut butter
6 c. corn flakes

Combine sugar and syrup in pan. Bring to a rolling boil. Remove from heat. Stir in peanut butter. Measure corn flakes in large buttered bowl. Pour syrup mixture on flakes and toss to coat. Drop by teaspoon onto waxed paper and press flat with a buttered glass.

CHOCOLATE CHIP MOUNDS

Evelyn Damrow

3/4 c. mashed potatoes (without milk and butter)
1 lb. powdered sugar
4 c. flaked coconut

CHOCOLATE DIP:

1 c. chocolate chips
1/3 bar paraffin

Mix ingredients together; chill. Roll into small balls. Dip into chocolate mixture which has been melted in a double boiler. Place on wax paper to cool.

DAINTY SNACK

Emma Knutzen

30 graham crackers (crushed)
2 1/2 c. miniature marshmallows
2 3/4 c. nuts (chopped)
4 T. coconut
2 eggs
1 c. sugar
3/4 c. oleo
1 tsp. vanilla

Beat eggs, add sugar and oleo. Cook until thick. Cool and add vanilla. Mix crumbs, nuts, marshmallows and coconut. Pour on cooked mixture and blend well. Press into buttered pan and cut in squares.

DEMITASSE COOKIES

Evelyn Damrow

CRUST:

1 c. flour
1/2 c. margarine
3 oz. cream cheese

FILLING:

3/4 c. brown sugar
1 T. margarine (soft)
1 tsp. vanilla
1 egg
1/8 tsp. salt
1/3 c. pecans (chopped)

Mix crust mixture; chill 1 hour. Roll into 24 balls. Press in muffin tins (small size). Put 1 teaspoon of filling in each cup. Bake 25 minutes in 325° oven. Cool in muffin tins before removing.

Women have many faults. Men have only two -
Everything they say and everything they do!

FREEZER COOKIES

Merle Middendorf; Bruning, Nebr.
Ella Middendorf Stubbs; Colville, Wash.

1/2 c. butter or oleo
1 square bitter chocolate
1 tsp. vanilla
2 c. graham cracker crumbs
1/2 c. nuts (chopped)
1 c. flaked coconut
2 T. instant vanilla pudding
1/2 c. butter or oleo
2 c. powdered sugar
3 T. milk
4 squares semi-sweet chocolate
1 T. butter

Cook shortening, chocolate and vanilla in top of double boiler until blended. Add egg yolk; beat while cooking until custard consistency. Stir in graham cracker crumbs, nuts and coconut. Press into a 9x13 inch pan. Cool.

Cover with filling made of pudding, oleo, powdered sugar and milk well mixed. Chill again. Melt semi-sweet chocolate with butter and blend well. Spread over chilled filling. Chill again and cut into squares. Keep frozen until served.

Rich but very tasty.!

FRYING PAN COOKIES

Min Wilken
Mrs. W. C. Huber; Alexandria, Nebr.

1 stick butter or margarine
1 c. sugar
1 c. dates (chopped)
1 egg (beaten)
1/4 tsp. salt
1/2 c. nuts (chopped)
2 c. Rice Krispies
Coconut

Melt shortening in heavy skillet. Add sugar, dates, egg and salt. Cook slowly for 5 minutes, stirring constantly to prevent scorching. Remove from heat. Stir in nuts and cereal. Mix well and cool slightly so you can shape into balls and roll in coconut.

Cool on waxed paper.

NUT SNACKERS

1 1/2 c. walnut halves
1 c. blanched almonds (sprinkled with)
1/2 tsp. salt
1/2 c. butter
3 egg whites (stiffly beaten)
1 c. sugar
3/4 c. flour

Toast walnuts and almonds in 9x13 inch pan at 325° for 10 to 15 minutes until lightly brown. Remove from pan.

Melt butter in pan. Combine egg whites with sugar and flour. Fold in toasted nuts and spread in buttered pan. Bake at 325° for 30 to 35 minutes, stirring occasionally, to break apart, until brown. Serve as cookies, candy or snack. Yields 6 cups.

PEANUT BUTTER SESAME BALLS — Irene Ellermeier

3/4 c. peanut butter
1/2 c. honey
3/4 c. powdered skim milk
1 c. quick oatmeal (uncooked)
1/4 c. sesame seeds (toasted)
1 tsp. vanilla
2 T. boiling water

Combine all ingredients and shape into balls. Roll balls in sesame seeds.

UNBAKED CARAMEL COOKIES

2 c. sugar
3/4 c. butter or margarine
1 (6 oz.) can evaporated milk
1 pkg. instant butterscotch pudding
3 c. quick oatmeal

In large heavy skillet combine sugar, butter and milk. Bring to rolling boil, stirring frequently. Remove from heat. Add pudding mix and oatmeal. Mix thoroughly. Cool 15 minutes. Drop by teaspoonfuls onto waxed paper. Makes 5 dozen.

CANDIES

APPLETS OR APPLE GUMDROPS — Mrs. Ernest Sander

1/2 c. cold applesauce
2 envelopes Knox gelatin
3/4 c. applesauce
2 c. white sugar
2 tsp. vanilla
1 c. pecans

Combine the 1/2 cup applesauce and Knox gelatin; let set 10 minutes. Heat the 3/4 cup applesauce with sugar. When boiling, add the gelatin mixture and continue cooking for 15 minutes. Stir often. Remove from heat and stir in flavoring and nuts. Pour into a lightly oiled 8x8 inch pan. Chill overnight. Cut in squares and roll in sugar. Store in cool place.

Boil the syrup until its thick
Pour and cool the candies - quick!
Pretty shapes and trimmings make
And you'll have candy that looks and tastes just great.

BAVARIAN MINTS

Darlene Reinsch
Bruning, Nebr.

1 lb. milk chocolate chips
1 square bitter chocolate
1 T. butter or oleo
1 can Eagle Brand milk
2 tsp. peppermint flavoring or
1/4 tsp. oil of peppermint

Melt chips, chocolate, oleo and milk in top of double boiler. Cool for 15 minutes, stirring occasionally. Add flavoring. Pour into 9 inch square pan. Cut into squares.

BUTTERSCOTCH CANDY

Alberta Bruning
Bruning, Nebr.

1 c. sugar
1 c. dark corn syrup
1/2 c. oleo
1 T. vinegar
Pinch of soda

Combine sugar, syrup, oleo and vinegar. Boil to hard crack stage. Beat in a pinch of soda. Pour into buttered pan. When cool enough to handle, cut into strips and then into small pieces. It hardens real fast. Wrap in small pieces of waxed paper or Saran Wrap.

CANDY-COATED NUTS

Mrs. Vernon Henkel
Bruning, Nebr.

1 c. brown sugar
1/2 c. white sugar
1/2 c. dairy sour cream
2 1/2 c. walnut or pecan halves

Butter sides of heavy 1 quart saucepan. In it combine sugars and sour cream. Stir until sugars melt. Cook to soft ball stage. Add 1 teaspoon vanilla. Beat until mixture begins to thicken. Add nuts and stir until well coated. Turn out on greased cookie sheet Separate into individual pieces. Makes 1 pound.

VANILLA CARAMELS

Evelyn Damrow

2 3/4 c. brown sugar
1 can Eagle Brand milk
1/2 lb. butter (1/2 may be margarine)
1 c. light Karo
1/2 tsp. salt
1 tsp. vanilla
1 c. nuts

Mix together. Stir constantly until hard ball stage (260°). Pour into greased pan. When cool, mark. After more cooling, cut and wrap. May be frozen.

CARAMEL CANDY

Judy Otteman
Bruning, Nebr.

1 c. sugar
1 c. dark corn syrup
1 1/2 c. coffee cream
1 T. cocoa
2 T. butter
Nuts

Boil sugar, syrup, cream and cocoa until hard ball stage. Add butter and nuts. Pour into greased 9x9 inch pan. Chill and cut into pieces. Each piece may be wrapped in a square of waxed paper, if desired.

CHOCOLATE CANDY BALLS

Dorothy Geiken Carlson
Shickley, Nebr.

1 (16 oz.) jar chunky peanut butter
1 lb. powdered sugar
1 stick oleo (softened)
3 1/2 c. Rice Krispies

CHOCOLATE DIP:
4 or 5 Hershey bars
1 (6 oz.) pkg. chocolate chips
1/2 block paraffin

Combine peanut butter, sugar, oleo and Rice Krispies. Form into balls and chill. Melt ingredients for dip in double boiler over hot water. Drop balls in chocolate mixture to coat. Place on waxed paper to set.

CHOCOLATE CHERRY CREAMS

Irene Ellermeier
Bruning, Nebr.

1 (6 oz.) pkg. semi-sweet chocolate chips
1/3 c. Pet evaporated milk
1 1/2 c. powdered sugar (sifted)
1/3 c. nuts (chopped)
1/3 c. maraschino cherries (well drained and chopped)
1 1/4 c. coconut

Combine chocolate chips and milk in a heavy 2 quart saucepan. Place over very low heat and stir until chocolate melts. Blend in powdered sugar, nuts and cherries. Chill until cool enough to handle. Roll teaspoonfuls of mixture in coconut. Chill until firm. Store in refrigerator. Makes about 2 dozen.

We cannot do everything at once; but we can do something at once.

CARAMEL SNAPPERS

98 pecan halves
36 caramels
1/2 c. chocolate chips (melted over hot water)

Arrange pecan halves on cookie sheets in clusters of 3, flat side down. Top each group with a caramel. Place in 325° oven for 4 to 8 minutes until caramels soften - not melt. WATCH! Remove from oven. With buttered spatula flatten caramels over pecan halves. Remove from pan to wax paper. Swirl melted chocolate on top of snappers.

DIPPED CHOCOLATES

2 c. chocolate chips
1x3 inch piece paraffin

FONDANT:
3 T. butter (melted)
4 1/4 c. powdered sugar (sifted)
1/4 c. evaporated milk
1 tsp. flavoring

Melt chocolate chips and wax in top of double boiler over hot, not boiling water. Stir to melt. Covers 100 small chocolates.

For fondant, beat butter and milk into powdered sugar until smooth. Add flavoring. Turn out on powdered sugar and work in as needed to make fondant pliable. Different flavors and tints may be used. Shape into balls. Dip in chocolate mixture. Remove with melon baller and drop onto waxed paper.

CHOCOLATE COVERED CHERRIES:

Drain maraschino cherries thoroughly. Wrap 1 cherry in fondant. Drop into chocolate and dip out with melon baller. Drop on waxed paper.

DOUBLE PEANUT CLUSTERS

Mary G. Bruning
Lincoln, Nebr.

1/2 c. creamy peanut butter
1 c. chocolate chips
1 c. salted peanuts

Combine peanut butter and chocolate chips in heavy pan. Melt over low heat, stirring constantly. Add peanuts. Mix until nuts are coated. Drop by teaspoon onto cookie sheet covered with waxed paper. Chill until hardened.

Seconds count, especially when dieting.

STRAWBERRY DIVINITY

Ann Hinrichs
Louise Weber

3 c. sugar
3/4 c. water
3/4 c. white corn syrup
2 egg whites (stiffly beaten)
1 (3 oz.) pkg. strawberry Jello
1 c. pecans or walnuts (chopped)

Combine sugar, syrup and water, bring to a boil, stirring constantly; reduce heat and cook to hard ball stage , 252° on candy thermometer. Stir occasionally. Combine beaten egg whites and Jello, beat until mixture forms peaks (any flavor Jello can be used). Pour hot syrup in thin stream into egg whites, beating until candy loses gloss and holds shape. Fold in nuts.

Pour into greased 9 inch square pan.

BUTTERSCOTCH FUDGE

Ann Hinrichs

2 (6 oz.) pkgs. butterscotch chips
1/2 c. chunky peanut butter
2/3 c. condensed sweetened milk
1/2 c. peanuts (chopped)(peanuts optional, I do not use them)

Combine butterscotch bits and peanut butter in top of double boiler. Place over hot (not boiling) water, until butterscotch melts, remove from water, stir until blended. Spread in foil lined 8 inch square pan. Press chopped nuts into surface, if desired. Chill until firm. Cut in squares

FUDGE CANDY

Erma Block
York, Nebr.

2 c. sugar
7/8 c. half and half
1 T. Karo syrup
1/4 tsp. salt
2 squares chocolate
2 T. butter
1 tsp. vanilla
1 c. nuts

Combine sugar, half and half, syrup, salt and cut up chocolate in heavy pan. Let set at least 20 minutes before cooking. Cook on medium heat until soft ball stage. Remove from heat and add butter. Do not stir. Cool to lukewarm. Add vanilla and nuts.

Beat until consistency to pour on buttered plate. Cut in squares.

NO-COOK CHOCOLATE FUDGE

Mrs. Dennis Sylvester
Bruning, Nebr.

3 oz. pkg. or 6 T. Philadelphia cream cheese
2 c. powdered sugar
2 (1 oz.) squares chocolate (melted)
1/4 tsp. vanilla
Dash of salt
1/2 c. nuts (chopped)

Cream the cream cheese in a bowl. Slowly blend in powdered sugar. Then thoroughly mix in melted chocolate, vanilla, salt and nuts. Press into greased pan and refrigerate until firm.

Cut into squares.

BUTTERMILK FUDGE

Mrs. Carolyn Bronson
Topeka, Kansas

3 c. sugar
1 stick butter or oleo
1 c. buttermilk
1 tsp. soda
2 T. white corn syrup
1/8 tsp. cream of tartar
Pinch of salt
1/2 c. nuts
1 tsp. vanilla

Dissolve soda in buttermilk. Combine with sugar, oleo, syrup, cream of tartar and salt in a large pan, as it foams while cooking. Boil to soft ball stage. Add vanilla. Let stand 20 minutes. Add nuts. Beat until creamy. Pour into greased 9x9 inch pan. This will turn caramel color while cooking.

CHRISTMAS FUDGE

Mrs. Emmitt Polage
Belvidere, Nebr.

2 squares chocolate
2 c. sugar
3/4 c. light cream
Pinch of salt
2 T. butter
1 tsp. vanilla
1/2 c. nuts

Combine chocolate, sugar, cream and salt in heavy pan. Let stand at least 20 minutes before cooking to soft ball stage. Remove from heat. Add butter. Let cool to lukewarm. Add vanilla and nuts. Beat until able to spread on buttered plate.

RELIANCE FUDGE

Mrs. Eldo Wyssman
Bruning, Nebr.

2 squares chocolate
2 T. butter
2 c. sugar
Dash of salt
3/4 c. milk
1 tsp. vanilla
1 T. white corn syrup

Combine chocolate and milk in heavy pan. Cook over low heat until blended. Add syrup, sugar and salt. Boil, without stirring, until it forms a soft ball in water (approximately 5 minutes). Remove from heat. Add butter and vanilla. Cool to lukewarm. Beat until thickened and loses gloss. Spread in buttered pan and cut in squares.

GUMDROP SQUARES

Maria Nedza
Belvidere, Nebr.

3/4 c. cold water
4 envelopes plain gelatin
3/4 c. boiling water
2 1/4 c. sugar
1/8 tsp. salt
2 T. lime or lemon juice
3 drops yellow, red or green color
1 tsp. orange or lemon extract

Put cold water in saucepan and sprinkle with gelatin. Let stand 5 minutes, then add boiling water, sugar and salt. Bring to full boil over low heat, stirring. Remove from heat and add remaining ingredients. Pour into 8 inch square pan rinsed with cold water. Let stand at room temperature overnight.

Next day, dip pan in hot water for a moment to loosen mixture. Turn out onto waxed paper sprinkled with sugar. Cut into squares and roll in sugar. About 1 1/2 pounds.

OLD TIME PENUCHE

Mrs. Dennis Sylvester
Bruning, Nebr.

2 lbs. light brown sugar (packed)(4 1/2 c.)
1 c. evaporated milk
1/4 lb. butter
1/4 tsp. salt
1 tsp. vanilla
Nuts (chopped)

Combine sugar, milk, butter and salt in heavy pan. Cook, stirring until sugar is dissolved. Continue cooking on low heat to soft ball stage. Remove from heat and let stand until lukewarm. Add vanilla and nuts. Beat until thick and mixture loses gloss.

Pour into buttered 9x9 inch square pan. When firm, cut into squares.

PEANUT BRITTLE

Marguerite Geiken Hunt
North Platte, Nebr.

3 c. sugar
1 c. water
3 c. white syrup
3 tsp. soda
1 pkg. raw peanuts

Boil sugar, water and syrup to the crack stage. Add peanuts and cook until light brown. Remove from heat. Add soda and stir rapidly. Pour in large greased pan. When cool, break into pieces.

PEANUT BRITTLE

Delma Bruning
Bruning, Nebr.

3 c. white sugar
1 c. white syrup
1 c. water
1 lb. raw peanuts
1 tsp. vanilla
2 T. butter
1 T. soda
1/2 tsp. salt

Combine sugar, syrup and water in heavy pan. Stir until dissolved, then cook over medium heat without stirring to 270°. Clean crystals continually from sides with wet cloth wrapped in foil. Add raw peanuts and cook to 300° without stirring. Remove from heat. Add remaining ingredients. Stir quickly. Do not scrape the pan. Pour on warm, lightly greased jelly roll pan or large cookie sheet. Break into pieces when cold.

PEANUT BRITTLE

Pat Houck
Strang, Nebr.

1/2 c. water
2 c. sugar
1 c. white syrup
2 c. raw peanuts
2 T. butter
2 tsp. baking soda
1 tsp. vanilla

Bring water to a boil. Add sugar and syrup. Stir until dissolved. Boil until it spins a thread. Add raw peanuts and cook slowly over low heat until golden brown. Remove from heat and add butter, vanilla and soda. Stir quickly and spread on 2 large greased cookie sheets. Break into pieces when cold.

If your outgo exceeds your income, then your upkeep will be your down fall.

UNCOOKED CHRISTMAS CANDY

Ann Hinrichs

1 c. dates (chopped)
1 c. figs
10 maraschino cherries
1 c. pecans
1/4 c. raisins
1 c. English walnuts
2 c. almonds (blanched or slivered)

Grind all the ingredients and mix thoroughly. Form into small patties or balls and dip in sugar. Keep in a cool place.

PEANUT BRITTLE

Erma Block
York, Nebr.

2 c. sugar
3 T. white syrup
1 c. water
1 1/2 T. butter or oleo
1/2 tsp. salt
1 1/2 tsp. soda
1 tsp. vanilla
2 c. shelled raw peanuts

Combine sugar, syrup, water, butter and salt. Cover. Cook 5 minutes. Cook until syrup begins to brown. Remove from fire. Add soda, vanilla and peanuts. Mix well and pour onto buttered pan. Break into pieces when cold.

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ADDITIONAL RECIPES

MARSHMELLOW Creme Fudge (M Brown)

4 Cp Sugar
½ # Butter (2 cubes)
1 Lg Can Carnation Milk

Boil till firm) ball stage, stirring almost constantly or will scorch.

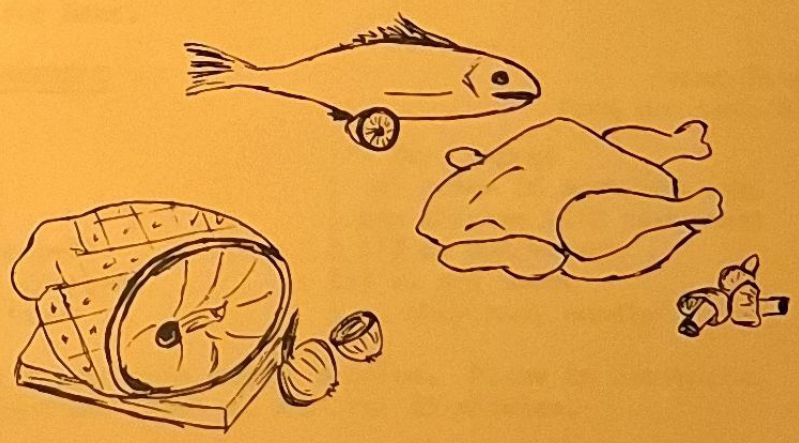
Remove from stove and add:

1 Lg jar marshmellow Creme
12 oz Chocolate chips
1 Tsp Vanilla
2 Cp walnuts (chopped)

Mix until thoroughly blended, pour into 9x13 dish. Let cool and cut into squares

Hint: you can use margarine or other evaporated milk, but carnation works best.

MEAT
POULTRY
FISH



MEATS - POULTRY - FISH

BEEF BURGUNDY

Mary Bruning
Bruning, Nebr.

2 lbs. chuck, round or stew meat
1 T. Kitchen Bouquet
1/4 c. cream of rice
2 c. onions (sliced)
1 clove garlic (minced)
1 c. burgundy or any red wine
1 can mushrooms with broth
1/8 tsp. pepper
1/8 tsp. thyme
1/8 tsp. marjoram
2 tsp. salt

Trim fat from meat and cut into 1 1/2 inch cubes. Place in 2 1/2 quart casserole. Toss gently with Kitchen Bouquet to coat all sides of meat. Mix in cream of rice. Add rest of ingredients and mix gently. Cover and bake at 325° for 2 1/2 hours. Stir every 30 minutes. Serve over wide noodles or rice. Serves 6 to 8.

BEEF STROGANOFF

Freda Schoenholz
Bruning, Nebr.

1 1/2 lbs. round steak
Flour (to coat)
3 T. shortening
Dash of garlic salt
1 small can sliced mushrooms
1/2 c. onion (minced)
1 c. beef broth
1 c. sour cream

Cut steak in strips 1x3 inches; roll in flour and brown in shortening. Add mushrooms, onion and garlic salt. Stir in beef broth. Cook 1 hour. Add sour cream and cook 5 minutes more.

Serve over noodles or rice. Small hamburger balls may be substituted for beef.

CHOP SUEY CASSEROLE

Janet Storzer
Fond due Lac, Wisc.

1/3 lb. veal
1/3 lb. pork
1/3 lb. beef
2 onions (chopped)
1 c. celery (chopped)
1/2 c. rice (raw)
1 tsp. salt
1/2 tsp. pepper
1 can cream of mushroom soup
1 can chicken with rice soup
1 1/2 c. hot water
1/4 c. soy sauce
1 c. chop suey noodles

Mix all ingredients except noodles. Place in casserole. Cover with noodles. Bake at 350° for 45 minutes.

CHINESE HAMBURGER

Ella Stubbs
Colville, Wash.

1 lb. hamburger
2 c. celery (diced)
2 c. onion (diced)
1/2 c. rice (raw)
A bit of pepper (no salt)
1 c. mushroom soup
1 c. cream of chicken soup
1/4 c. soy sauce (scant)
1 1/2 c. warm water
1 can Chinese noodles

Brown meat and crumble, add onion and celery and cook a few minutes. Add soups, water, soy sauce and raw rice. Place in greased casserole or 9x12 inch pan. Cover and bake at 350° for 30 minutes. Uncover and bake 30 minutes longer. Stir and top with noodles and bake 15 minutes longer.

QUICK STROGANOFF

Velma Bringewatt
Bruning, Nebr.

1 lb. round steak (1/4 inch thick)
1 can mushroom soup
1 envelope dry onion soup mix
1 c. sour cream
2 T. flour
3 T. shortening

Cut fat from meat and cut meat diagonally across grain into thin strips. Heat shortening in skillet and brown meat strips. Add soups. Heat to boiling. Blend sour cream and flour. Add hot mixture. Cook and stir until mixture thickens. Serve over noodles. Makes 4 to 6 servings.

HASH

Betty Edzards
Bruning, Nebr.

1 lb. ground beef
1/4 to 1/2 c. onion (chopped)
1 lb. or 2 c. frozen hash brown potatoes
2 to 3 tsp. Worcestershire sauce
1 tsp. salt
1/4 tsp. pepper

Brown ground beef and onions. Add hash browns and cook until potatoes are tender. Add seasonings.

It's too bad we can't forget our troubles as easily as we forget our blessings.

EIGHT HOUR STEAK

Erma Block
York, Nebr

1 large round steak
1 can mushroom soup
1 pkg. dry onion soup mix

Place steak in pan. Pour mushroom soup over meat. Sprinkle dry soup mix over top. Cover and bake at 200° for 8 hours.

EMERGENCY STEAK

Rosie Bowman
Evelyn Lemke; Bruning, Nebr

1 lb. hamburger
1 c. wheat flake cereal
1/2 c. milk
1 T. onion (diced)
1 tsp. salt
1/2 tsp. pepper

Combine all ingredients. Flatten in pan to thickness of 3/4 to 1 inch. Broil until brown on top. Turn and brown other side.

ROLLED ROUND STEAK

June Hineline
Bakersfield, Calif.

Round steak (pounded or tenderized)
4 inch strips bacon
1 c. mushroom soup
1 c. milk or water

Use 4x4 inch pieces of steak. Place one bacon strip (about 4 inches in length) around the piece of steak and roll; secure with a toothpick. Brown steak rolls on all sides then put in casserole. Dilute the soup and pour over meat. Bake in 325° to 350° oven until tender. A heavy pan may be used and cook on top of stove.

PERFECT SWISS STEAK

2 lbs. round steak (cut 2 inches thick)
2 tsp. salt
1/4 tsp. pepper
3/4 c. flour
2 c. tomato juice
1 large onion (sliced)
1/4 c. lard
1 bay leaf
1 clove garlic

Sift flour, salt and pepper. Dredge steak, pounding in well. Brown onion in fat; remove onion and brown steak in same fat. Cover with onion, add bay leaf, garlic and enough water to cover. Bake at 350° for 3 hours. Pour tomato juice over and bake 1 more hour. Serves 6.

GARLIC PEPPER STEAK

Sue Johnson
Denver, Colo.

1 (1 1/2 to 2 lb.) lean flank steak
1/4 c. salad oil
2 T. lemon juice
2 T. soy sauce
2 T. onion (chopped) or 1 T. dried onion
1 clove garlic (crushed) or 1/2 tsp. garlic powder
1 tsp. celery salt
1 tsp. black pepper (coarsely ground)

Wipe steak with damp paper towels. In shallow baking pan, make marinade of all ingredients. Place steak in marinade for 3 hours at room temperature or 6 hours in refrigerator. Turn frequently. Drain from marinade.

Broil 3 to 4 inches from heat, 3 minutes per side for rare. Slice on diagonal in thin strips to serve.

HAMBURGER AND CHEESE CASSEROLE

Jan Storzer
Fond-du Lac, Wisc.

1 (8 oz.) pkg. noodles
1 T. butter
1 lb. ground beef
1 tsp. salt
1/3 c. onion (chopped)
1 can tomato soup
1 c. creamed cottage cheese
1 pkg. Philadelphia cream cheese
1/4 c. sour cream

Cook noodles and drain. Melt butter, add beef, salt and brown. Stir in tomato soup, remove from heat.

Combine cheeses, sour cream, onion and 1/4 teaspoon pepper. Spread 1/2 of noodles in 2 quart casserole. Cover with cheese mixture. Top with rest of noodles. Cover with hamburger mixture.

Bake 20 minutes at 350°.

She did not make us perfect
But nature still was kind
To our own faults she made us
Amazingly blind!

FLORIDA PORK CHOPS

8 pork chops (3/4-in. thick)
1/2 c. orange juice
1 tsp. salt
1/4 tsp. pepper
1/2 tsp. dry mustard
4 T. brown sugar

Place chops in single layer in shallow baking pan; do not brown first. Combine remaining ingredients and pour over chops. Bake in oven at 350° for 1 hour. Baste occasionally duing baking.

Makes 8 servings.

HUNGARIAN PORK CHOPS WITH SAUERKRAUT

Amy Lapcheska
Bruning, Nebr.

1 small onion (chopped)
2 T. bacon drippings
8 pork chops (thin)
Salt and pepper (to taste)
1 tsp. paprika
1 tsp. caraway seed
4 c. sauerkraut
1 c. sour cream

Cook onion in drippings, then brown chops. Combine kraut, onion, paprika, caraway seed. Place in baking dish. Put chops on top. Cover and bake until meat is tender. Add water, if needed. Add sour cream just before serving.

PORK CHOP DINNER

6 pork chops
Salt and pepper
3 c. potatoes (sliced)
2 c. carrots (sliced)
1/2 c. celery (sliced)
1 onion (sliced)
1 (10 1/2 oz.) can cream of celery soup
1/2 c. water
1/4 tsp. thyme
2 T. lard

Brown chops in fat in skillet, add salt and pepper. Layer vegetables in large casserole. Pour the soup over, add water to skillet to remove all meat particles and pour over vegetables. Sprinkle with thyme. Place chops on vegetables and bake at 325° for 1 hour. Cover loosely with foil.

Nothing changes the trend of a man's thought quicker than digging up fishing worms while weeding the garden.

ALPINE CHICKEN CASSEROLE

Mrs. Emmitt Polage

4 c. cooked chicken (diced)
4 c. celery (diced)
2 c. bread cubes (toasted)
1 c. salad dressing
1 (8 oz.) pkg. cheese (cut in strips)
1/2 c. milk
1/4 c. onion (chopped)
1 c. chicken soup
1 tsp. salt
Dash of pepper
1/4 c. slivered almonds

Combine ingredients except almonds. Mix well. Put in 2 quart casserole. Sprinkle almonds over. Cover and bake at 350° for 30 to 40 minutes. Remove cover and bake 10 to 15 minutes longer. Makes 6 servings.

ESCALLOPED CHICKEN

Leola Bruning
Mrs. Emmitt Polage; Belvidere, Nebr.

1 boiled chicken (boned and cut up)
2 c. chicken broth
2 to 4 c. bread crumbs
1 onion (chopped)
2 stalks celery (diced)
1 tsp. sage or poultry seasoning
2 tsp. salt
2 eggs
2 T. flour

Butter a 9x13 inch pan. Spread chicken in pan. Make dressing of onion, celery, sage, salt, 1 cup broth and bread crumbs. Spread over chicken.

Make gravy of 1 cup broth, 2 eggs and flour. Pour over dressing. Cover with 1 cup fine bread crumbs, browned in oleo.

Bake 45 minutes at 350°.

CHICKEN A LA SUISSE

Ruth Ellermeier
Houston, Texas

12 whole chicken breasts
24 slices Swiss cheese (thin)
12 slices boiled ham
1/4 c. flour
1 tsp. paprika
2/3 c. butter
2 c. white wine
2 cans beef gravy
1 c. light cream

Bone and skin chicken breasts. Spread flat; on each lay 2 slices cheese; top with slice of ham. Fold breasts over filling and fasten with toothpicks. Coat chicken with flour and paprika.

In large skillet, brown chicken in butter. Add 1/2 of wine; simmer, covered, about 20 minutes. Add remaining wine, gravy and cream. Simmer, covered, for 10 minutes or until tender. Serve on platter and pass gravy.

BAKED CHICKEN

Shirley Middendorf
Lincoln, Nebr.

1 frying chicken
1/4 c. oleo
Dry potato flakes
1 egg
2 T. water
Salt and pepper

Beat together egg and water. Dip chicken in egg mixture, add salt and pepper. Roll in dry potato flakes. Melt oleo in shallow pan. Arrange chicken in pan and bake at 400° for 30 minutes. Turn pieces and bake another 30 minutes.

CHICKEN TETRAZZINI

Lenora Biggs
Lincoln, Nebr.

4 oz. thin spaghetti (broken in 2 inch pieces)
1 can cream of mushroom soup
1 c. cooked chicken (diced)
1/2 c. milk
1/4 c. pimiento (chopped)
1/4 c. green pepper (minced)
1 T. onion (minced)
1 c. cheese (shredded)
Dash of black pepper

Cook spaghetti in salted water and drain. Combine all ingredients except half of cheese. Pour into 1 1/2 quart casserole. Sprinkle remaining cheese over all and bake at 400° for 30 minutes.

Makes 4 to 6 servings.

CHICKEN BOUNTIFUL

Leona Thompson
Bruning, Nebr.

1 (2 lb.) broiler fryer (cut up)
1 (16 oz.) can boiled onions (drained)
1 (16 oz.) can potatoes (drained)
1 (16 oz.) can carrot slices "
1 (15 1/2 oz.) can green beans (drained)
1 can cream of chicken soup
Paprika
4 tsp. dried salad herbs (optional)
Heavy duty Reynolds wrap

Rinse and pat dry the chicken. Season with salt and pepper. Divide chicken into 4 portions. Place each portion on a square of Reynolds wrap. Sprinkle with paprika. Divide vegetables and put over chicken. Spoon soup over all. Sprinkle with herbs.

Twist foil to make a bundle. Place 4 inches above coals in barbecue and cook 1 hour. Or bake at 350° for 1 hour.

CHICKEN ON SUNDAY

Selma Sanders
Bruning, Nebr.

1 frying chicken
1 box Minute rice
1/2 c. milk
1 can cream of celery soup
1 can cream of mushroom soup
1 envelope dry onion soup mix

Grease 9x13 inch pan. Put rice in pan. Heat celery and mushroom soup and milk. Blend well and pour over rice. Place chicken over soups. Sprinkle dry soup mix over all. Seal with foil and bake at 350° for 2 hours or more.

CHICKEN AND DUMPLINGS

Doris Lichti
Shickley, Nebr.

1 chicken (cut up)
1 1/2 tsp. salt
Water (to cover)
3 medium potatoes (cut up)
1 small onion
1 1/2 c. flour
1/2 tsp. salt
3 tsp. baking powder
1 egg (beaten)
2 to 3 T. milk

Cook chicken, salt and water until tender. Add potatoes and onion. Cook 15 more minutes.

Sift flour, salt and baking powder. Add beaten egg and milk. Stir until well blended. Drop dough by teaspoon into boiling chicken broth. Cover tightly and cook 10 minutes more. Do not uncover until ready to serve. Serves 6 to 8.

BARBECUE CHICKEN

Clara Koinzan
Bruning, Nebr.

1 chicken (cut in quarters)
Salt and pepper
1 tsp. onion (minced)
1/2 c. catsup
1 T. brown sugar
1/2 tsp. barbecue salt

Place chicken, skin side up in pan. Salt and pepper. Cook catsup, sugar, onion, barbecue salt a few minutes. Pour over chicken evenly and bake 1 to 1 1/2 hours in slow oven, 300°.

Happiness is a homemade article.

CHICKEN AND RICE

Amy Lapcheska
Bruning, Nebr.

1 chicken (cut up)
1 c. rice (regular)
Salt and pepper
1 pkg. Lipton's onion soup
1 can mushroom soup
2 cans water

Place chicken on pyrex pan, sprinkle with salt and pepper. Mix rice, soups and water. Pour over chicken, cover and bake at 425° for 45 minutes, uncover and bake 20 minutes or until brown.

CHICKEN SALAD CASSEROLE

Lenora Biggs
Lincoln, Nebr.

4 c. cooked chicken (diced)
1 1/3 c. celery (diced)
1 1/3 c. sharp Cheddar cheese (grated)
1/3 c. ripe olives (diced)
1 T. onion (chopped)
1 1/4 tsp. salt
3/4 c. salad dressing
1 1/3 c. bread crumbs

Combine chicken, celery, 2/3 cup cheese, olives, onion, salt and enough salad dressing to moisten. Toss lightly in 11x15 inch casserole. Sprinkle with rest of cheese and bread crumbs. Bake 25 minutes at 350°. Makes 8 servings.

BAR-B-QUE CHICKEN

Darlene Reinsch
Bruning, Nebr.

1 c. Dorothy Lynch dressing
1 c. apricot preserves
1 pkg. Lipton onion soup

Mix ingredients. Cut up chicken. Roll each piece in mixture. Place in shallow pan. Cook, uncovered in 250° oven for 2 hours. Remove from oven. Let set 15 minutes before serving. Scorches easily if oven is too hot.

CHICKEN TETRAZZINI

Mildred Leenerts
Bruning, Nebr.

1 lb. broad noodles or spaghetti
2 c. cooked chicken (diced)
1 1/2 c. celery (diced)
1 c. onion (diced)
1 c. green pepper (diced)(optional)
1 large or 3 small cans mushrooms

CHEESE SAUCE:

3/4 c. butter or oleo
2 T. Worcestershire sauce
1/4 c. flour
1/2 lb. Cheddar cheese
2 c. milk
3/4 c. Parmesan cheese
2 tsp. salt
1/4 tsp. pepper

Continued Next Page.

CHICKEN TETRAZZINI (Continued)

Boil and drain noodles. Combine first 6 ingredients. Make cheese sauce. Heat until cheese is melted and sauce is slightly thickened. Combine with chicken mixture. Bake in 9x13 inch pan at 350° for 45 minutes.

HAM BALLS

Amy Lapcheska
Bruning, Nebr.

2 lbs. pork or hamburger
1 lb. ground ham
1 c. bread or cracker crumbs
2 eggs (beaten)
1/2 c. milk (or as needed)
1 T. dry mustard
1 1/2 c. brown sugar
1/2 c. vinegar
1/2 c. water

Mix meats, crumbs, eggs and milk. Make balls. Place in baking pan. Make a well in each ball.

Combine mustard, brown sugar, vinegar and water. Baste balls with sauce when put in oven and each 1/2 hour thereafter. Bake at 225° for 1 1/2 hours. Brown at 350° for last 1/2 hour.

HAM LOAF

Carrie Hawks
Bruning, Nebr.

1 lb. smoked ham
1 lb. hamburger
1 lb. pork
2 eggs
1 1/2 c. milk
1 c. cracker crumbs
Salt and pepper (to taste)

Mix well. Put in greased baking pan. Bake 1 1/2 hours at 350°. Makes a large loaf.

COMPANY HAM IN SOUR CREAM

Sue Johnson
Denver, Colo.

1 c. ham (cooked)
1/4 c. onion (minced)
1 c. sour cream
2 T. butter
2 T. flour
1 (6 oz.) can sliced mushrooms (drained)

Cut ham in thin strips and cook in butter with onion. Do not brown. Sprinkle on the flour. Gradually stir in sour cream. Add mushrooms and cook over low heat until mixture thickens (2 to 3 minutes). Serve over hot rice. Makes 3 to 4 servings.

BAR-B-Q-RIBS

Mrs. Grant Neitzel
Murdock, Nebr.

3 lbs. ribs
2 onions
3/4 c. catsup
3/4 c. water
1 tsp. chili powder
1 tsp. paprika
1/2 tsp. pepper
1 T. salt
2 T. Worcestershire sauce

Slice onions over ribs. Combine rest of ingredients and pour over ribs and onion. Bake at 350° to 375° for 3 hours and 15 minutes. Leave uncovered first 45 minutes. Turn ribs, bake 30 minutes. Cover and finish baking.

BARBECUE RIBS

Rosie Bowman
Bruning, Nebr.

Pork spareribs
1/2 c. catsup
1/2 tsp. salt
1/8 tsp. chili powder
1 tsp. Tabasco sauce
1 c. water
1/2 tsp. mustard
1 T. sugar

Place ribs in roaster. Mix all other ingredients and pour over ribs. Bake at 350° until meat is done.

SWEET-SOUR SPARERIBS

Lillian Lentfer
Bruning, Nebr.

3 lbs. spareribs (cut in serving size)
2/3 c. brown sugar (firmly packed)
2/3 c. vinegar
1/4 c. onion (chopped)
Salt and pepper
1/2 tsp. celery seed
2 T. corn starch
2 tsp. dry mustard
1 c. crushed pineapple
1/2 c. catsup
1/2 c. water
2 T. soy sauce

Put ribs in single layer in large shallow pan. Brown in 425° oven for 20 to 30 minutes. Drain off fat. Combine all other ingredients except salt and pepper. Cook and stir constantly until thick and glossy. Sprinkle salt and pepper over ribs. Spoon 1/2 of sauce over each serving and bake at 350° for 45 minutes.

Turn ribs, cover with rest of sauce and bake 30 minutes more or until meat is well done.

PICNIC FRANKS

Sadie Henkel
Bruning, Nebr.

3 lbs. franks
1 (15 1/2 oz.) bottle catsup
1/4 c. sugar
1 medium onion (chopped)

Mix sugar and catsup. Cut franks in 1 inch pieces and add to sugar mixture with chopped onion. Bake in covered casserole in slow oven, 275°.

MEAT LOAF (THAT SLICES WELL)

Ardean Edzards

1 egg (slightly beaten)
1/2 c. milk
1/4 c. parsley (minced)
2 T. dry onion soup
1 tsp. salt
1/8 tsp. pepper
1 tsp. Worcestershire sauce
1/2 tsp. prepared mustard
1 c. soft bread crumbs
1 lb. lean ground beef
1 T. catsup

Thoroughly mix together all ingredients except beef and catsup; add beef and mix well. In a greased 11x7x2 inch pan, shape the mixture in a loaf about 8 inches long by 4 inches wide. Spread top with catsup. Bake at 350° for 50 minutes. Let stand a few minutes before cutting.

ANN LANDERS MEAT LOAF

2 lbs. ground beef
2 eggs
1 1/2 c. bread crumbs
3/4 c. catsup
1/2 c. warm water
1 pkg. onion soup mix
1 T. meat seasoning
2 strips bacon

Combine all ingredients except bacon. Form in loaf. Put in roaster, cover with bacon strips and pour over all 1 (8 oz.) can tomato sauce. Bake 1 hour at 350°.

DOUBLE QUICK MEAT LOAF AND GRAVY

Janice Fintel
Carleton, Nebr.

2 lbs. ground beef
1 pkg. (1 1/2 oz.) onion soup mix
1 can cream of mushroom soup

Place meat and onion soup mix on 22x24 inch strip of heavy duty foil. Mix thoroughly and shape into loaf. Pour mushroom soup over loaf and wrap loosely. Place on baking sheet. As it bakes it forms a wonderful brown gravy to serve over rice, noodles or potatoes. Bake in 350° oven for 1 hour and 20 minutes.

MEAT LOAF

Mrs. Dennis Strain
Lincoln, Nebr.

1 1/2 lbs. ground beef
3/4 c. Quaker oats (uncooked)
1 1/2 tsp. salt
1/4 tsp. pepper
1/4 c. onion (chopped)
1 (8 oz.) can tomato sauce
1 egg (beaten)

Combine all ingredients thoroughly. Pack firmly into 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Preheat oven to 350° and bake about 1 hour. Let stand 5 minutes before slicing.

MEAT BALLS

Mrs. Eldo Wyssman
Bruning, Nebr.

1 lb. hamburger
1 c. rolled oats
1 egg
Salt and pepper (to taste)
1 small onion (chopped)
1 can tomato soup
1/2 c. water

Mix all ingredients except soup. Form into balls and coat with flour and fry until brown. Place in roaster, add soup and bake at 300° for 40 minutes. Or put in heavy skillet, cover and simmer on top of stove.

MEAT BALLS

Ardath Wilhelms
Bruning, Nebr.

2 lbs. hamburger
1 can chicken and rice soup
2 T. onion (grated)
1 c. bread crumbs
1/4 c. cooking oil
2 eggs
1 1/2 tsp. salt
1/4 tsp. pepper
2 c. corn flakes (crushed)
1 can mushroom soup
1 soup can water

Combine beef, chicken and rice soup, onion, eggs, salt, pepper and crumbs. Mix well. Shape into balls. Brown in 1/4 cup oil. Place in baking dish. Combine mushroom soup and water. Pour over meat balls. Cover and bake 40 minutes at 350°.

A man's character is like a fence;
It cannot be strengthened by white wash.

SWEDISH MEAT BALLS

Leona Thompson
Bruning, Nebr.

1 lb. hamburger
2 slices bread (soaked in milk with salt, pepper and dash of nutmeg)
1 large onion
2 to 3 T. flour
1 1/2 to 2 c. milk

Mix meat, salt, pepper, nutmeg and bread. Make into small balls. Brown in fat. Remove from pan. Fry sliced onion until soft. Remove from pan. Add flour to fat in pan, stir in milk to make gravy. Put meat and onion into casserole. Pour gravy over and bake at 350° for 20 to 30 minutes.

PARTY FARE MEAT BALLS

Ann Hinrichs

1 lb. lean hamburger
1 egg
1 T. corn starch
3/4 c. onion (chopped)
Salt and pepper (to taste)
Cooking oil

Combine all except oil. Form into very small balls. Fry in oil and drain.

In another pan, heat together 1 cup pineapple juice with 1 tablespoon of oil and add the following ingredients that have been mixed well together: Cook this mixture, stirring constantly

1/2 c. sugar
3 T. corn starch
1 T. soy sauce
3 T. vinegar
6 T. water

When thickened, add the meat balls. Can be kept hot in fondue pan.

SWEDISH MEAT BALLS

1 lb. smoked ham (ground)
1/2 lb. ground pork
1/2 lb. ground beef
2 c. bread crumbs
1 c. milk
2 eggs
1/2 c. water
1/2 c. vinegar
1 c. brown sugar
1 T. dry mustard

Thoroughly mix meats, crumbs, eggs and milk and form into balls. Place in large flat casserole.

Combine sugar, water, vinegar and mustard and stir well to dissolve. Pour over meat balls and bake in slow oven, 275° for 1 1/4 hours. Baste often with sauce.

BEEF STEW

Velma Bringewatt
Bruning, Nebr.

1 lb. beef cubes
2 T. shortening
1 can tomato soup
1 soup can water
2 T. flour (seasoned)
3 small onions (minced)
6 small carrots (cut in 1 inch slices)
3 potatoes (quartered)

Dust meat with flour, brown in shortening. Add soup and water, cover and simmer for 1 1/2 hours. Add vegetables and cook 1 more hour or until tender. Stir occasionally. Then uncover and cook to desired thickness. Makes 4 servings.

NO PEEK STEW

Erma Block
York, Nebr.

2 lbs. lean beef cubes (stew)
3 bouillon cubes
1 T. sugar
2 T. tapioca
Salt and pepper
3 potatoes
3 carrots
2 stalks celery
1 onion
1 cabbage wedge
2/3 c. tomato juice

Sprinkle dry ingredients over raw beef. Put in roaster (do not brown). Add vegetables. Pour tomato juice over all. Cover with foil. Put lid on. Bake at 250° for 6 hours. Needs no attention for 6 hours.

PHEASANT

Leona Hawks
Bruning, Nebr.

2 pheasants (cut up)
1 small clove garlic (mashed)
1 medium onion (chopped)
1 (4 oz.) can mushrooms (drained) or 1 can cream of mushroom soup
6 pieces rosemary
1 1/2 c. water
2 oz. dry white wine
1 tsp. salt
Pinch of white pepper

Place in roaster. Cover tightly and bake in slow oven for 2 1/2 hours.

Only in the dictionary does success come before work.

TOP NOTCH TURKEY LOAF

Ardean Edzards

4 c. cooked turkey (coarsely ground)
1 1/2 c. soft bread crumbs
2/3 c. evaporated milk
1/3 c. chicken or turkey broth
2/3 c. celery (finely chopped)
2 eggs (slightly beaten)
3/4 tsp. salt
Dash of pepper and nutmeg
Dash of marjoram and rosemary (crushed)

Lightly combine all ingredients. Line bottom of greased 8 1/2 x 4 1/2 x 2 inch loaf pan with foil; grease foil. Turn in turkey mixture. Bake at 350° for 45 minutes, until center of loaf is firm. Invert on platter, remove foil.

Serve with sauce made of 1 can condensed cream of chicken soup and 1/3 cup milk, heated together.

SCRAMBLED EGGS AND CHILIES

Elaine Biggs
Lincoln, Nebr.

6 eggs
Salt
2 T. green chilies (chopped) (more or less to suit taste)

Mix eggs and salt in usual manner. Add green chilies before cooking in skillet.

SCALLOPED FISH

Delma Bruning
Bruning, Nebr.

2 c. cooked fish (flaked)
1/2 small onion (chopped)
2 T. shortening
3 T. flour
1/2 tsp. paprika
1 tsp. salt
2 c. milk
2 hard boiled eggs
1/2 c. crumbs (buttered)

Cook onion in shortening until tender. Add flour, paprika and salt. Gradually add milk until mixture thickens. Place fish and layer of sliced eggs in casserole. Pour sauce over and cover with crumbs Bake at 350° for 20 minutes or until crumbs are brown.

A clever man is one who puts his problems aside for a brainy day.

SHRIMP SIBERIA

Ruth Meisgeier
Neliegh, Nebr.

2 lbs. shrimp (cooked)
3 c. rice (cooked)
1 1/2 c. chili sauce
1 c. heavy cream
3 T. butter or oleo
1 clove garlic (minced)
3/4 tsp. Tabasco sauce
1/4 tsp. salt
3 T. lime or lemon juice

Melt butter and cook garlic 5 minutes. Remove garlic. Add other ingredients except cream. Heat thoroughly. Add cream. Heat and serve over rice.

MACKERAL PATTIES

Sadie Henkel
Bruning, Nebr.

1 (16 oz.) can mackeral
16 soda crackers (crushed)
1 egg (beaten)
1/4 c. onion (chopped)(optional)

Mix all together. Shape into patties. Brown in shortening. Makes 10 to 12 patties 2 inches in diameter.

TUNA PATTIES

Sadie Henkel
Bruning, Nebr.

1 (6 1/2 oz.) can tuna
3/4 c. soda cracker crumbs
1/3 c. catsup
1 egg

Mix all together. Shape into patties and fry until golden brown.

OVEN FRIED FISH

Mrs. Eldo Wyssman
Bruning, Nebr.

1 lb. fresh fish fillets or steaks
1/2 c. milk
1/2 tsp. salt
1/2 c. fine bread crumbs
2 T. shortening (melted)

Cut fish in serving pieces, dip in milk with salt added. Roll in bread crumbs. Place fish in greased baking pan and drizzle melted shortening over fish. Bake at 500° for 10 minutes or until fish is tender and brown. Makes 4 servings.

A man begins cutting his wisdom teeth the first time he bites off more than he can chew.

CHEESE SOUFFLE

Ruby Leenerts
Seattle, Wash.

2 c. Cheddar cheese (grated)
4 slices fresh bread
4 eggs
2 c. milk
1 tsp. salt
1 tsp. dry mustard
2 to 3 dashes Tabasco sauce

Remove crusts from bread, butter the slices and cut into small cubes. In mixing bowl, beat eggs until light, add salt, dry mustard and Tabasco sauce. Stir in milk and cheese. Fold in bread cubes. Pour into greased 2 quart casserole. Place in pan of hot water and bake at 350° for 40 to 45 minutes. Serves 6.

CHEESE SOUFFLE

Marilyn Neville
Lincoln, Nebr.

2 T. butter
2 T. flour
1/4 tsp. salt
Dash of pepper
1/4 tsp. mustard
2/3 c. milk
2/3 c. sharp cheese (shredded)
2 egg yolks (beaten)
2 egg whites
1/4 tsp. cream of tartar

Heat oven to 350°. Melt butter and blend in flour and seasonings. Cook over low heat until bubbly. Remove from heat and add milk. Return to heat and stir constantly and boil 1 minute. Stir in cheese, remove from heat and stir in egg yolks.

Beat egg whites and cream of tartar until stiff. Fold into cheese mixture. Pour into an ungreased 1 quart baking dish. Place dish in pan of hot water 1 inch deep. Bake 50 to 55 minutes until puffed and golden brown. Serve at once with Seafood Sauce. Serves 2.

SEAFOOD SAUCE:

Carefully stir 1/2 to 1 cup of cooked shrimp, lobster, crab meat, salmon or tuna pieces into 1 cup medium white sauce.

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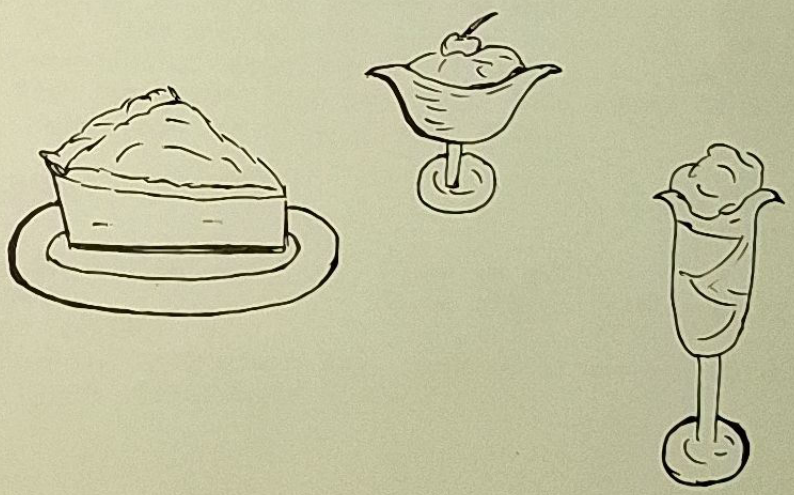
Pies and Desserts



DESSERTS

HOT FUDGE PUDDING

Renee Mammen
Bruning, Nebr.

1 c. flour
3/4 c. sugar
2 T. cocoa (level)
2 tsp. baking powder
1/4 tsp. salt
1/2 c. milk
2 T. shortening (melted)
1 c. nuts
1 c. brown sugar
3 T. cocoa
1 3/4 c. boiling water

Mix first 8 ingredients together and spread into a greased 9x9 inch pan. Mix brown sugar, cocoa together and sprinkle over batter and then pour the boiling water over this. Bake in 350° oven for 35 to 40 minutes.

RHUBARB PUDDING

Mrs. Chris Johnson
Bruning, Nebr.

2 c. rhubarb
1/2 c. sugar
12 to 16 marshmallows
1/4 c. shortening
1/2 c. sugar
1 egg
1/2 c. milk
3/4 c. flour
1/4 tsp. salt
1 1/2 tsp. baking powder

Put rhubarb in 9x9 inch greased pan and sprinkle the sugar over the top. Then sprinkle the marshmallows on top. Make a batter of shortening, sugar, eggs, add milk, flour, salt and baking powder. Pour the batter over the rest. Bake around 35 minutes at 350°. Serve with ice cream or Cool Whip.

PRUNE PUDDING

Mrs. Eldo Wyssman
Bruning, Nebr.

30 stewed prunes (cut up)
3/4 c. sugar
2 T. flour (sifted)
Pinch of salt
6 egg whites (beaten stiff)

Mix and put in buttered pan. Bake until set and slightly browned. Serve with whipped cream.

RICE PUDDING

Suzanne Block
Redondo Beach, Calif.

3 c. water
1 c. rice
1 qt. milk
2 eggs
1 1/2 c. sugar
Salt
Vanilla

Cook water and rice until water is gone. Add milk and cook until thick. Beat eggs, sugar, salt and vanilla together, then add to rice and milk mixture, and cool.

HOLIDAY PUDDING (STEAMED)

Mrs. Eilert Wilhelms
Bruning, Nebr.

1 1/2 c. flour
1 1/2 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
3/4 tsp. soda
1/2 tsp. cloves
1/2 tsp. nutmeg
3/4 c. suet (grated or ground)
3/4 c. nuts (chopped)
1 c. raisins or candied fruit
1 egg (slightly beaten)
3/4 c. milk
3/4 c. light molasses

Sift the dry ingredients into large bowl. Add suet, raisins and nuts. Combine beaten egg, milk and molasses, add to flour mixture all at once, stir until all dry particles are moistened.

Turn into a well greased 2 quart casserole, cover tightly with foil. Place in steamer or kettle, add boiling water to 1/3 height of mold. Cover kettle. Steam for 2 to 2 1/2 hours or until pudding springs back. Add boiling water to steamer if necessary. Serve hot, cut into slices with whipped cream or Nutmeg Sauce.

In place of casserole dish, you can use 2 well greased coffee cans, 1 pound size and steam in separate kettles.

NUTMEG SAUCE:

Cream 1/4 cup butter, gradually add 1/2 cup sugar, creaming until light and fluffy. Blend in 1 egg yolk, 1 1/2 tablespoons flour and 1 teaspoon vanilla. Gradually add 1 1/4 cups boiling water. Pour into top of double boiler and cook over boiling water, stirring until thickened. Stir in 1/4 teaspoon nutmeg.

Serve over pudding.

OLD FASHIONED BREAD PUDDING

Sadie Henkel
Bruning, Nebr.

6 slices stale bread (1/2 inch thick)
Butter or oleo (softened)
3 eggs (slightly beaten)
1/2 c. sugar
1 qt. rich milk
1/4 tsp. salt
1/2 c. raisins
Dash of nutmeg

Spread bread generously with butter. Cut into large squares and place, buttered side down, in buttered 10 inch baking pan. Mix eggs, sugar, milk and salt; strain over the bread. Sprinkle raisins on top. Let stand 30 minutes. Just before baking, sprinkle with nutmeg. Bake in slow oven, 325° for 50 to 55 minutes or until inserted knife comes out clean. Serve warm or cold with hard or cream sauce.

DATE PUDDING

Mrs. R. E. Collison
Bruning, Nebr.

1/2 lb. dates
1 1/3 c. boiling water (add)
Pour over dates. Cool.
1 c. sugar
2 T. margarine
1 egg
2 c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. vanilla
1/2 c. nutmeats

Mix last 7 ingredients with date mixture. Bake in oblong pan 50 minutes in moderate oven.

SAUCE:
1/2 lb. dates
1/2 c. nutmeats
1/2 c. sugar
3/4 c. water

Boil 5 minutes, spread on cooled pudding.

DATE PUDDING

Mrs. Leonard Mammen
Bruning, Nebr.

1 c. dates (chopped)
1 T. butter
1 tsp. soda
Pinch of salt
1 c. hot water
1 c. sugar
1 c. flour
1/2 c. milk

Mix dates, butter, soda, salt and hot water together, then add sugar, flour and milk. Put in 9x13 inch pan and bake at 350° approximately 40 minutes. Batter will be thin.

Top with whipped cream.

MANDARIN SAUCE

Mildred Leenerts
Bruning, Nebr.

1 (11 oz.) can mandarin orange slices
1 T. corn starch
1/3 c. sugar
Few drops orange food coloring
Few drops orange flavoring
1 pkg. dessert topping

Drain juice from oranges and add water to make 1 cup liquid. Combine corn starch and sugar and add to the 1 cup liquid. Add coloring and flavoring. Cook until thick, stirring constantly. Add orange segments and chill.

Prepare dessert topping as directed on package and fold into chilled sauce. Serve over slices of angel food cake.

Nice for Halloween dessert.

HOMEMADE ICE CREAM

June Hineline
Bakersfield, Calif.

1 1/2 gallon mix:
6 eggs
1/2 tsp. salt
Vanilla (to taste)(2 T.)
3 cans Eagle Brand milk
2 pts. whipping cream
1 qt. half and half
Milk (to fill freezer)

Use 1 1/2 gallon size ice cream freezer. Beat eggs until lemon colored, add all ingredients and stir well. Put in freezer can and fill with milk; blend. Freeze in usual method.

This is a rich but smooth and very tasty product.

CHOCOLATE ICE CREAM SYRUP

Lorna Elting

1/2 c. cocoa
1 c. sugar
1 c. white syrup
3 T. butter
1/2 c. cream
1/4 tsp. salt
1 tsp. vanilla

Mix and boil cocoa, sugar, syrup, butter, cream and salt for 3 minutes. Add vanilla. Makes 2 1/2 cups.

CHOCOLATE WHIPPED CREAM

Mrs. Eilert Wilhelms
Bruning, Nebr.

2 c. heavy cream
1/2 c. cocoa
1/4 c. sugar
Pinch of salt

Mix well in bowl. Chill at least for 1 hour. Whip until the way you want it. Add vanilla and serve.

ICE CREAM DESSERT

Joyce Bank
Seward, Nebr.

2 1/2 c. Rice Chex (roll into crumbs)
1 c. flake coconut
1 c. brown sugar
1 c. mixed nuts or peanuts
1 stick oleo
1/2 gal. ice cream

Crumb all together. Mix oleo in well. Put 3/4 of crumbs in bottom of 9x13 inch pan. Slice and arrange ice cream in pan. Sprinkle remaining crumbs over top. Freeze.

ICE CREAM DESSERT

Delores Doll
Bruning, Nebr.

1 pkg. Lorna Doone's cookies (crushed)
1 stick oleo (melted)
2 small pkgs. instant vanilla pudding
2 c. milk
1 qt. ice cream (softened) (butter brickle)
1 pkg. Dream Whip
4 Heath candy bars (crushed)

Mix crushed cookies and oleo together and put in 9x13 inch pan. Beat pudding mix and milk together until thick. Add the ice cream. Top with Dream Whip. Put the crushed candy bars over the top.

PUMPKIN CHIFFON DESSERT

Velma Bringewatt
Bruning, Nebr.

1 envelope unflavored Knox gelatin
1/2 c. sugar
1/2 tsp. salt
1 1/2 tsp. pumpkin pie spice
3/4 c. milk
2 egg yolks
1 c. pumpkin
1 c. vanilla ice cream
2 egg whites
1/2 c. sugar

Combine the first 7 ingredients; cook over medium heat until the gelatin dissolves. Add the ice cream, stir until ice cream melts. Blend well; cool slightly. Beat egg whites until soft peaks, add sugar and beat until stiff peaks. Fold the pumpkin mixture into the egg whites. Pour over a prepared graham cracker crust using a 9x9 inch pan or 9 inch pie shell.

PUMPKIN CHIFFON DESSERT

Dolores Johnson
Bruning, Nebr.

1 envelope unflavored gelatin
1/2 c. sugar
1/2 tsp. salt
1 1/2 tsp. pumpkin pie spice
3/4 c. milk
2 egg yolks (slightly beaten)
1 c. pumpkin
2 egg whites
1/4 c. sugar
1 c. Dream Whip

Combine first 7 ingredients and cook over medium heat until mixture boils and gelatin dissolves. Chill until partially set.

Beat egg whites to soft peaks, add sugar gradually and beat until stiff. Fold in Dream Whip. Fold into pumpkin mixture and pour into graham cracker crust. Chill.

Double for 9x13 inch pan. Use 1 envelope Dream Whip for double recipe.

GRAHAM CRACKER DESSERT

Evelyn Wilken Bruning
Denver, Colo.

1 cube oleo
1 c. sugar
2 eggs
1 can crushed pineapple (drained)
1/2 c. nuts (chopped)
2 boxes cherry Jello

Line 9x13 inch pan with whole graham crackers. Mix oleo, sugar and eggs, add pineapple and nuts. Put mixture on top of whole graham crackers. Put in refrigerator. Top with Jello.

IMPORTANT: Jello should be about set, but able to pour, otherwise, the crackers will come to the top.

CHOCO-MALLOW DESSERT

Ella (Middendorf) Stubbs
Colville, Wash.

1 c. graham cracker crumbs
32 marshmallows (1/2 lb.)(cut)
1/2 c. butter or oleo (melted)
2 (5 1/4 oz.) cans chocolate syrup
3 eggs (separated)
2/3 c. nuts (chopped)
1 c. powdered sugar (sifted)

Spread 1/2 of crumbs in bottom of 8x8 inch pan. Beat egg whites until stiff. Fold in marshmallows and nuts. Spread over crumbs.

Combine egg yolks, butter, sugar and chocolate syrup, beating until thick. Pour over marshmallow mixture; cover with remaining crumbs. Chill several hours or until firm. Cut in squares. Serves 9 to 12.

ORANGE DELIGHT

Lucy Kerl

1 (11 oz.) can mandarin oranges
1/4 c. juice
2 pkgs. orange Jello
1 1/2 c. hot water
1 pt. ice cream

Drain mandarin oranges, reserve 1/4 cup juice. Dissolve Jello in hot water. Divide into 2 equal parts. Add 1/4 cup orange juice to 1/2. Chill until thick and add orange sections. Turn into mold and chill until firm. Add ice cream to other half of hot Jello. Stir until melted, chill until "set". Add banana if desired; pour over set base in mold.

FROZEN BUTTERMINT DESSERT

Carrie Hawks
Bruning, Nebr.

1 can crushed pineapple
1 (3 oz.) box Jello (cherry, orange or lime)
1 (10 1/2 oz.) pkg. miniature marshmallows
1 envelope Lucky Whip
1 pkg. Kraft buttermints (crushed)

Mix pineapple, Jello and marshmallows, put in 9x13 inch cake pan. Put in refrigerator overnight. Next day prepare envelope Lucky Whip, fold in crushed buttermints. Freeze until serving time.

FRUIT SLUSH

Mrs. Larry Biehl
Sibley, Iowa

1 (6 oz.) can frozen orange juice
1 (6 oz.) can frozen lemonade
1 (No. 2 1/2) can crushed pineapple
1 c. sugar
2 large bananas
1 large pkg. frozen strawberries
1 king size bottle 7-Up

Thaw all the frozen ingredients and mix together with the rest of the ingredients. Put in 9x13 inch container. Freeze.

Remove from freezer 30 minutes before serving.

One thing is always sure to please,
Just give them pudding such as these.

EASY REFRIGERATOR DESSERT

Helen Lichti
Bruning, Nebr.

22 graham crackers (crushed)
1/2 c. oleo (melted)
1/4 c. sugar
2 c. cream
10 oz. pkg. miniature marshmallows
2 cans fruit pie filling

Mix crackers, oleo and sugar and put 1/2 of crumbs in 9x13 inch pan. Whip cream and add marshmallows, put 1/2 of this mixture over the crumbs. Then spread pie filling over cream layer, put cream layer over pie filling and then the rest of the crumb mixture. Chill for several hours. Good with whip cream on top or ice cream. Serves 12.

FRUIT COCKTAIL DESSERT

Clara Koinzan
Olive Ortgies; Bruning, Nebr.

1 egg
1 c. sugar
1 (303) can fruit cocktail
1/4 tsp. salt
1 tsp. soda
2 tsp. warm water
1 1/2 c. flour (sifted)

Beat egg with sugar, add salt and fruit cocktail. Dissolve soda in warm water and then add. Last add flour. Pour into greased 9x13 inch pan.

Sprinkle top with 1/2 cup brown sugar and 1/2 cup English walnuts. Bake in 350° oven for 35 minutes. Top with whipped cream.

This can be baked 25 minutes at 350°, then 15 minutes at 310°.

BLUEBERRY DESSERT

Mrs. R. E. Collison
Bruning, Nebr.

12 graham crackers
1/4 c. margarine (melted)
1/4 c. sugar

Mix and put in flat pan. Beat with electric mixer until smooth:

2 eggs
1 (8 oz.) pkg. Philadelphia cream cheese
1/2 cup sugar

Pour over graham cracker crumbs and bake 30 minutes at 350°. Cool. Pour 1 can blueberry pie mix over this and chill. Cut in squares to serve. Garnish with whipped cream.

Old refrigerators never die; they just lose their cool.

JUBILEE CHERRY CREAM

Ruth Ellermeier

1 (1 lb. 14 oz.) can pitted dark sweet cherries
1 (10 oz.) pkg. tiny marshmallows
1 c. cream (for whipping)
1 1/2 c. sugar cooky crumbs

Drain syrup from cherries, add water if needed to make 1 cup liquid. In medium size pan, heat just to boiling. Turn off heat. Stir in marshmallows until melted, then cherries. Pour into large bowl. Chill until just as thick as unbeaten egg white.

Meanwhile, beat cream until thick. Fold into cherry mixture until no streaks of white remain. Spread 1/2 of cooky crumbs over bottom of 9x9x2 inch pan. Spoon cherry mixture over crumbs. Sprinkle remaining crumbs on top. Chill several hours, or until firm.

STRAWBERRY FLUFF

Ann Hinrichs
Bruning, Nebr.

1 c. sugar
1 qt. strawberries
3 T. tapioca
2 egg whites (beaten stiff)

Add 3/4 cup sugar to 1/2 quart berries, let stand 15 minutes. Crush and measure juice and pulp, put in double boiler, add enough water to have 2 1/2 cups liquid. To this add tapioca and salt. Cook 15 minutes.

Cut remaining berries in half saving enough to garnish top. Take 1/4 cup sugar and remaining berries, add to cooked mixture and when cool, add the beaten egg whites (fold in).

BLUEBERRY DESSERT

Linda Doll

18 squares graham crackers
1/4 c. sugar
1 stick margarine
1 can blueberry pie mix

TOPPING:
2 pkgs. Dream Whip
8 oz. cream cheese (softened)
1 c. powdered sugar

Make crust of crackers, sugar and oleo and bake at 350° for 5 minutes.

Make Dream Whip according to package directions. Then blend in softened cream cheese and powdered sugar. Place on top of baked crust. Then top with 1 regular can blueberry pie filling.

PINEAPPLE DESSERT

1 large pkg. marshmallows
1 c. milk
2 c. whipped cream
1 small can pineapple

Melt marshmallows in milk; cool. Then add to whipped cream and pineapple. Pour over a graham cracker crust made of 16 graham crackers (crushed), 1/3 cup oleo (melted) and 1/4 cup sugar.

STRAWBERRY DESSERT

Leona Thompson
Bruning, Nebr.

1 c. flour (sifted)
1/4 c. brown sugar
1/2 c. walnuts (chopped)
1/2 c. margarine (melted)
2 egg whites
1 c. white sugar
1 c. fresh strawberries (sliced) or 10 oz. pkg. frozen berries (partially thawed)(reduce sugar to 2/3 c.)
1 T. lemon juice
1 c. whipping cream or Dream Whip

Stir first 4 ingredients together. Spread evenly in a shallow baking pan. Bake in 350° oven for 20 minutes, stirring occasionally. Sprinkle 2/3 of the crumbs in 13x9x2 inch baking pan.

Combine egg whites, sugar, berries and lemon juice in large bowl, with electric beater, beat at high speed to stiff peaks. Fold in whipped cream. Spoon over crumbs, top with remaining crumbs Freeze 6 hours or overnight. Cut in 10 to 12 squares. Trim with whole strawberries, if desired.

RHUBARB CHIFFON DESSERT

Mrs. John W. Hanlin
Neliegh, Nebr.

6 c. rhubarb
2 1/2 c. sugar
1/2 c. water (omit if using frozen rhubarb)
2 pkgs. strawberry-banana gelatin
2 c. boiling water
1 c. cold water
1 pkg. Dream Whip or 2 c. whipped cream

CRUMB MIXTURE:
25 graham crackers (crushed)
1/2 c. oleo
1 T. sugar

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RHUBARB CHIFFON DESSERT (Continued)

Cut up rhubarb and cook until well done. Cool. Dissolve gelatin and let partially jell, then whip. Add cold rhubarb and whipped cream. Pour into 9x13 inch pan with layer of graham crumbs on top and bottom.

CHERRY-BERRY DESSERT

Darlene Norder
Bruning, Nebr.

6 egg whites
1/2 tsp. cream of tartar
Pinch of salt
1 3/4 c. sugar
2 (3 oz.) pkgs. cream cheese
1 c. sugar
1 tsp. vanilla
2 c. cream (whipped)
2 c. miniature marshmallows

Beat whites until foamy, add cream of tartar and beat until stiff. Gradually beat in sugar until glossy. Spread this mixture in greased 9x13 inch pan. Bake 1 hour in 275° oven. Turn off oven and leave in for 12 hours.

Second Step: Beat cheese, sugar and vanilla until fluffy. Fold in cream and marshmallows. Spread this mixture over meringue crust. Refrigerate for 3 to 4 hours. Cut in squares.

Mix 1 can cherry pie filling and 1 (10 oz.) package frozen strawberries (thawed). Put a spoonful of this mixture over a meringue square.

TRIPLE TREAT DESSERT

Mrs. Eldo Wyssman
Bruning, Nebr.

1 box chocolate pudding
1 box chocolate cake mix
1/2 c. chocolate bits

Prepare pudding according to directions on box; cool slightly. Stir in cake mix. Pour into greased 9x13 inch pan and sprinkle chocolate bits on top. Bake in 350° oven. Delicious with cream or ice cream.

Honesty is not only the best policy;
It is basic in character building.

LIME DESSERT

Mrs. Eldo Wyssman
Bruning, Nebr.

1 (10 oz.) pkg. marshmallows
1 can crushed pineapple
1 pkg. lime Jello
2 pkgs. Dream Whip (whipped)
or 4 c. Cool Whip
1 pkg. buttermints (cut up)

Mix marshmallows, pineapple and Jello together and let stand in refrigerator overnight. Then add the whipped cream and buttermints and put in long pan, then refrigerate.

STRAWBERRY-RHUBARB DESSERT

Mrs. Dennis Sylvester
Bruning, Nebr.

2 (3 oz.) pkgs. strawberry-banana Jello
2 c. boiling water
1 c. cold water
2 c. heavy cream (whipped)
6 c. rhubarb (diced)
2 1/2 c. sugar
1/2 c. water

CRUST:
25 graham crackers
1/2 c. butter (melted)
1 T. sugar

Mix Jello and water and let set. Cook the rhubarb, sugar and water until well done; cool.

Make the graham cracker crust and put 1/2 the mixture in pan. Mix whipped cream to congealed Jello, then add cooled rhubarb. Put this mixture in the pan and put remaining crumbs on top.

PEACH DESSERT

Mrs. Harlan Higel

12 soda crackers (crushed)
Nuts (chopped)
3 egg whites (beaten stiff)
1 c. sugar
1/4 tsp. baking powder
Peaches
Dream Whip

Combine the ingredients, put in a buttered pie pan like a crust. Bake at 325° for 35 minutes. Cool. Slice peaches over all. Spread with package of Dream Whip made to directions, over all. Chill overnight.

Intelligence is like a river -- the deeper it flows, the less noise it makes.

APRICOT DESSERT

Dell Middendorf
Lyons, Nebr.

1 can apricots
1/4 c. sugar
1 (3 oz.) box Jello
1 c. orange juice
2 egg whites
1/4 c. sugar
Graham cracker crust

Use apricot juice, add enough water to make 1 cup. Boil juice and sugar until sugar is melted. Mix Jello with hot juice and add the orange juice. When Jello is cooled and begins to thicken, whip it. Beat the egg whites to hold peaks, add sugar Fold into whipped Jello along with cut pieces of apricots.

Let set a short time in refrigerator, then pour into oblong cake pan lined with graham cracker crumbs. Sprinkle a few crumbs on top. This is good served as it, or with whipped cream on top

BROKEN GLASS DESSERT

Mrs. Ernest Sander
Bruning, Nebr.

30 graham crackers
1 tsp. vanilla
1/2 c. sugar
1/2 c. butter (melted)

Crush graham crackers, combine with vanilla, sugar and butter. Pat 1/2 of mixture into 9x13 inch pan. Save rest for topping.

1 pkg. lime gelatin
1 pkg. strawberry gelatin
1 pkg. orange gelatin
2 pkgs. lemon gelatin
1 1/2 c. pineapple juice
2 c. heavy cream (whipped) or large container of prepared topping

Dissolve lime, strawberry and orange gelatin each in 1 1/2 cups of boiling water; put in separate pans 1/4 inch thick. Let set. Cut in 1/4 inch squares when set.

Dissolve lemon gelatin in 1 cup hot water, add pineapple juice. Let set. Fold in 2 cups whipped topping. Fold in the gelatin cubes. Pour over the crumbs in the pan. Top with remaining crumbs. Refrigerate.

The man who is set in his ways doesn't hatch new ideas.

EASY FRUIT SALAD OR DESSERT

Mrs. Ernest Sander
Bruning, Nebr.

1 can peach pie filling
1 tall can pineapple tidbits
1 can mandarin oranges
1/2 c. maraschino cherries
2 bananas
1 c. miniature marshmallows
1/4 tsp. pineapple flavoring

Drain the pineapple, oranges and cherries and mix together with pie filling. Just before serving, add bananas, marshmallows and flavoring.

STRAWBERRY FREEZE

Mrs. Roger Wilkening
Spencer, Nebr.

1 can frozen lemonade (thawed)
1 can frozen orange juice (thawed)
6 cans water
1 c. sugar
1 lb. 4 oz. can crushed pineapple
2 small pkgs. frozen strawberries (thawed and mashed)

Mix all together and freeze.

CHOCOLATE SUNDAE DESSERT

Dolores Johnson
Bruning, Nebr.

2 c. vanilla wafer crumbs
1/4 c. butter or margarine
1 T. sugar
2 squares semi-sweet chocolate
1/2 c. butter or margarine
2 c. powdered sugar
3 egg yolks (beaten)
1/2 c. walnuts (chopped)
3 egg whites (beaten stiff)
1 qt. vanilla ice cream

Combine vanilla wafer crumbs, butter and sugar; save 1/2 cup; press rest into 9x13 inch pan.

Combine the chocolate, margarine or butter, powdered sugar and beaten egg yolks and cook until it comes to a boil; then cool. Fold the beaten egg whites and nuts into the cool chocolate mixture. Pour onto the crumbs and cool. Spread ice cream on top and sprinkle with rest of crumbs.

A pint of good example is worth a gallon of advice.

CHOCOLATE CHIP MALLOW

Margaret Elting
Bruning, Nebr.

1 c. graham cracker crumbs
2 T. sugar
1/4 c. butter (melted)
1/2 lb. marshmallows
1/2 c. milk
1/2 tsp. vanilla
1 c. heavy cream or Dream Whip
2 (1 oz.) squares unsweetened chocolate (coarsely chopped)

Combine crumbs, sugar and butter. Press on bottom and sides of 9 inch square pan. Melt marshmallows and milk over low heat, stirring often. Cool. Add vanilla, fold in cream and chocolate.

Pour into crumb crust. Chill.

MINT DOZZLER

Mrs. Ella Norder
Bruning, Nebr.

2 c. vanilla wafer crumbs
1/4 c. butter or oleo (melted)
1 1/2 c. powdered sugar (sifted)
1/2 c. butter or oleo
3 eggs (slightly beaten)
3 squares unsweetened chocolate (melted)
1 pkg. Dream Whip or whipped cream
2 c. miniature marshmallows
1/4 to 1/2 c. peppermint candy (crushed)

Blend crumbs with 1/4 cup oleo. Press into pan. Cream together 1/2 cup butter, sugar, add eggs and melted chocolate. Beat until light and fluffy. Spoon mixture over crumbs. Place in refrigerator. Gently fold marshmallows into cream and spread over chocolate layer. Sprinkle with peppermint candy. Serves 12.

AIRY DELIGHT

Jeri Rippe
Burning, Nebr.

25 Oreo cookies
2 drops peppermint
3 T. oleo (melted)
1 c. cream (whipped)
1 pkg. lime Jello
1 c. boiling water
1/2 c. sugar
1/4 c. lemon juice
1 T. lemon rind
6 to 8 drops green coloring

Crush cookies, add peppermint and butter. Pat 2/3 in 9x12 inch pan. Mix Jello, water, sugar, lemon juice and lemon rind and coloring. Chill to fairly firm. Beat the whipped cream into Jello mixture. Pour over crumbs. Sprinkle remaining crumbs over dessert. Chill until firm. Serves 12 to 16 people.

CHOCOLATE COOKIE DESSERT

Lucy Kerl

3/4 pkg. chocolate sandwich cookies
1/4 c. butter (melted)
1/2 c. milk
30 large marshmallows
2 envelopes Dream Whip
1 tsp. vanilla
1 large or 5 small almond Hershey bars (chopped fine)

Crush cookies and mix with melted butter. Put in 9x12 inch pan. Heat milk and marshmallows until marshmallows are melted. Cool. Prepare 2 envelopes Dream Whip, add vanilla. Fold into well cooled marshmallows. Add the candy bars to this mixture. Pour over cookies in pan. Crush remaining cookies. Sprinkle on top and chill overnight.

EASY CAKE DESSERT

Irene Ellermeier
Bruning, Nebr.

1 can apricot or pineapple pie filling
1 small box white cake mix
1/4 lb. oleo
1/2 c. coconut
1/2 c. nuts (chopped)

Spread pie filling in greased baking dish. Sprinkle cake mix over filling. Dot with oleo, then sprinkle with coconut and nuts. Bake for 35 minutes or until done in 350° oven.

BANANA SPLIT DESSERT

Freda Schoenholz
Bruning, Nebr.

2 or 3 bananas
1/2 gal. neapolitan ice cream
1 c. nutmeats (chopped)
1 c. chocolate chips
Graham cracker crumbs
1/2 c. butter or oleo
2 c. powdered sugar
1 1/2 c. evaporated milk
1 tsp. vanilla
1 pt. Cool Whip

Cover bottom of 9x13 inch pan with graham cracker crumbs, reserve 1 cup crumbs for top. Slice bananas crosswise and layer over crust. Slice ice cream over bananas. Place nuts on ice cream. Cover with following sauce which has been cooled.

Melt chocolate chips and oleo in double boiler, add powdered sugar and milk. Cook until thick and smooth; add vanilla. Pour this over the ice cream, freeze until firm. Then cover with the Cool Whip and balance of crumbs.

Store in freezer until 10 minutes before serving time. This will keep for several weeks.

APRICOT DESSERT BARS

Pillsbury Best of the Bake-Off Recipe

2 1/2 c. apricots (cooked and drained)
3/4 c. sugar
1/4 c. apricot juice or water
2 c. flour (sifted)
1 tsp. salt
1/2 tsp. soda
3/4 c. butter or oleo
1 c. sugar
1 1/2 c. flaked coconut
1/2 c. walnuts (chopped)

Combine apricots, sugar and juice and cook over medium heat about 5 minutes, stirring occasionally until slightly thickened. Cool. Sift together flour, salt, soda; cream oleo, gradually add sugar, creaming well. Blend in the dry ingredients to form a crumb mixture. Stir in the coconut and nuts. Press 3 cups of crumb mixture in bottom and half way up sides of greased 9x13x2 inch pan. Bake at 400° for 10 minutes.

Spread apricot mixture over partially baked crust. Sprinkle with remaining crumb mixture. Return to oven, bake 20 to 25 minutes. Cool. Cut into bars. Serve with whipped cream.

UPSIDE DOWN PINEAPPLE CAKE

Mrs. Norman Jordening
Blue Hill, Nebr.

1 (No. 2) can crushed pineapple
1 (3 oz.) pkg. vanilla pudding
1/2 c. water
1/2 pkg. white or yellow cake mix or Jiffy cake mix could be used

Combine the pineapple, pudding and water in a saucepan. Bring to a boil, stirring. Pour pineapple-pudding mixture into a 9 inch square cake pan and chill until firm. Prepare cake mix as directed on box and pour over chilled pineapple pudding. Bake at 350° for 30 minutes. Cool on rack for 15 minutes before inverting on plate. Top with whip cream (optional).

Serves 9 without counting seconds.

Never argue at the dinner table for the one who is not hungry always gets the best of the argument.

CHOCOLATE UPSIDE DOWN CAKE

Doris A. Bruning
Hebron, Nebr.

1 c. flour
3/4 c. sugar
1 1/2 T. cocoa
2 tsp. baking powder
1/2 tsp. salt
2 T. oleo
3/4 c. milk
3/4 c. nuts (chopped)
1 tsp. vanilla
1 c. sugar
1/4 c. cocoa
1 c. hot water

Sift dry ingredients (first 5) together, add oleo, milk, nuts and vanilla. Beat 2 minutes. Pour into greased 8x8 inch pan. Mix sugar and cocoa and sprinkle over batter. Pour hot water over all. Bake 35 minutes in 350° oven.

PUMPKIN PIE SQUARES

Emma Knutzen; Leola Bruning
Mrs. Wayne Langhorst; Bruning, Nebr.

1 c. flour (sifted)
1/2 c. quick oats
1/2 c. brown sugar
1/2 c. butter
1 lb. can pumpkin
1 (13 1/2 oz.) can evaporated milk
2 eggs
3/4 c. sugar
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. cloves
1/2 c. pecans (chopped)
1/2 c. brown sugar
2 T. butter

Combine flour, rolled oats, brown sugar and butter in mixing bowl. Mix until crumbly using electric mixer on low speed. Press into an ungreased pan. Bake at 350° for 15 minutes.

Combine pumpkin, evaporated milk, eggs, sugar, salt and spices; beat well. Pour into crust. Bake at 350° for 20 minutes.

Combine pecans, brown sugar and 2 tablespoons butter, sprinkle over pumpkin filling. Return to oven and bake 15 to 20 minutes. Cool in pan and cut in squares. Makes 2 dozen.

Bridal cooking is quickly learned.
The coffee's done when the toast is burned.

BLUEBERRY TORTE

Mrs. Gayle (Hobbs) Leenerts
Omaha, Nebr.

16 graham crackers (crushed)
1/2 c. butter (melted)
1/2 c. sugar
1 (8 oz.) pkg. cream cheese
2 eggs
1/2 c. sugar
1 can blueberry pie filling

Combine graham cracker crumbs, butter and sugar and press into a 7x12 inch pan. Beat eggs, add softened cream cheese and sugar. Pour over crust. Bake at 375° for 20 minutes; cool.

Pour pie filling mix over cooled baked layer; chill. Serve with dessert topping. Makes 12 servings.

PEACH COBBLER

Maxine Dusatko
McCook, Nebr.

3/4 c. flour
1 c. sugar
1 1/2 tsp. baking powder
1 c. milk
1 stick margarine
1 (No. 2) can peaches

Mix dry ingredients, add milk. Melt margarine in 9x9 inch pan, add batter. Pour peaches and juice over top. Bake 40 minutes in 350° oven. Spoon into dessert dishes and serve warm.

CHERRY COBBLER

Lillian Lentfer
Bruning, Nebr.

1 can cherries and juice
2 c. water
1 c. sugar
(no eggs)
1 c. sugar
2 T. shortening
2 c. flour
4 tsp. baking powder
1 c. milk

Mix the last 5 items together and pour into a greased 8x12 inch pan. Then mix the first 3 items together and pour the cake mixture and bake in moderate oven until toothpick comes out clean, 30 to 40 minutes. Serve with milk or whip cream.

No matter when I serve my guests,
It seems they like my kitchen best.

RHUBARB COBBLER

Darlene Norder
Bruning, Nebr.

3 to 4 c. rhubarb (cut up)
3/4 c. sugar
3 T. butter
1/2 c. milk
1 c. flour
1 tsp. baking powder

Put rhubarb in 9x9 inch pan. Cream sugar and butter. Add milk alternately with dry ingredients. Pour over rhubarb.

TOPPING:
Blend together and sprinkle over batter:
1 c. sugar
1 T. corn starch

Pour 1 cup boiling water over all. Bake 1 hour at 375°.

CHERRY CHEESECAKE

Eileen Stych
Bruning, Nebr.

Vanilla wafers
8 oz. cream cheese
1 1/2 c. powdered sugar
Dream Whip
1 can cherry pie filling

Put 1/2 inch vanilla wafer crumbs in 9x9 inch pan. Whip cream cheese with mixer. Add powdered sugar. Whip Dream Whip as directed on package. Fold into cream cheese. Pour this mixture into pan and top with pie filling.

CREAM CHEESECAKE

Doris Wilken
Bruning, Nebr.

1 c. graham cracker crumbs
1/4 c. powdered sugar
1/4 c. margarine (melted)
1 pkg. lemon gelatin
1 (8 oz.) pkg. cream cheese
1/2 c. sugar
1 c. hot water
1 c. canned milk (chilled)
2 tsp. vanilla

Mix graham cracker crumbs, sugar and margarine; spread in 9x13 inch pan. Dissolve gelatin in hot water and chill until slightly thickened. Beat cheese, sugar and vanilla until fluffy. Beat in Jello and fold in whipped canned milk. Pour over crumbs.

Spread a can of pie mix on top.

It isn't what you have in your pocket that makes you thankful. It's what you have in your heart.

RHUBARB CRISP

Delma Bruning
Bruning, Nebr.

4 c. rhubarb (diced)
1 c. sugar
1 pkg. raspberry Jello (dry)
1/2 pkg. white cake mix
1/2 c. water
1/2 c. margarine (cut in bits)

Put diced rhubarb in bottom of 8x8 inch buttered pan. Add the remaining ingredients in order over the rhubarb. Bake 1 hour at 350°.

PEACH CRISPS

Mary Kleen
Bruning, Nebr.

1 c. flour
1 c. sugar
1 tsp. baking powder
1 egg
8 to 10 peaches
Brown sugar
Butter

Grease baking dish well with butter, slice a generous layer of peaches on bottom. Cover with brown sugar and dot with butter.

Mix flour, sugar and baking powder, add egg and stir until crumbly. Spread over the top of fruit and bake in 350° oven for 45 minutes.

SHORTCAKE BISCUITS

Mrs. Chris Johnson
Bruning, Nebr.

2 c. flour
2 T. sugar
1/2 tsp. salt
4 tsp. baking powder
3 T. lard
1 egg
1/2 c. milk
4 c. rhubarb
3 c. sugar
1 small can crushed pineapple

Can be used as a biscuit, omit sugar and egg, if you like. Boil rhubarb, sugar and pineapple until done, then add 1 package strawberry Jello, 1/2 package either raspberry or blackberry. You can use apricots or gooseberry, but leave out pineapple.

Keep in refrigerator.

If you must use a hammer, build something.

APPLE CRISP

Mrs. Emmitt Polage
Bruning, Nebr.

Apples
1 c. flour
1 c. brown sugar
1 c. oatmeal
1/2 c. white sugar
Cinnamon
1 tsp. baking powder
Dash of salt
1/2 c. shortening

Slice apples into greased 9x13 inch pan. Mix white sugar and cinnamon together and sprinkle over apples. Mix flour, brown sugar, oatmeal, baking powder, salt and shortening until like small peas. Sprinkle over apples. Bake 45 minutes at 350°.

APPLE CRISP

Leona Hawks
Bruning, Nebr.

5 c. apples (diced)
1 c. white sugar
1 T. flour
1 tsp. cinnamon

Spread diced apples in large cake pan or cookie sheet with raised edge. Mix sugar, flour and cinnamon and sprinkle over apples.

3/4 c. quick oatmeal
3/4 c. flour
3/4 c. brown sugar
1/3 c. oleo (melted)
1/4 tsp. soda
1/4 tsp. baking powder
1/2 c. nuts

Mix oatmeal, flour, brown sugar, oleo, soda, baking powder and nuts until crumbly. Spread over apple mix. Bake 1 hour at 350°.

PECAN TARTS

Linda Doll; Mrs. John Gerdes
Bruning, Nebr.

1/2 lb. margarine <u>or</u> butter
6 oz. cream cheese
2 c. flour
Pecans
2 eggs (slightly beaten)
1 1/2 c. brown sugar
2 T. butter (melted)
1/4 tsp. vanilla

Mix shortening and cream cheese, add flour slowly. Chill. Roll into balls and line small muffin tins. Mix eggs, sugar, butter and vanilla. Put 1 teaspoon of filling in each tart, put 1 or 2 pecans on top of each. Bake 15 to 17 minutes at 350°. Reduce heat to 250° and bake 10 minutes more. Cool 5 minutes before taking from pans. This recipe can be cut in half.

CHEESY DOPPER APPLE SQUARES

Mrs. John (Pat) Lentfer
Elba, Nebr.

1 1/2 c. flour
1 1/2 c. graham cracker crumbs
1 c. brown sugar (firmly packed)
1/2 tsp. soda
3/4 c. butter or oleo (softened)
6 slices American or Cheddar cheese
3 to 4 c. apples (peeled)(sliced)
3/4 c. sugar
1/2 c. nuts (chopped)

Mix flour, graham cracker crumbs, brown sugar, soda and butter until crumbly. Reserve 1 1/2 cup crumbs, pat remaining crumbs into an ungreased 13x9 inch pan.

Place cheese slices over crumbs. Combine apples and sugar and sprinkle over cheese slices. Sprinkle remaining 1 1/2 cups crumbs and nuts over the apples. Bake at 350° for 35 to 40 minutes, until deep golden brown. Refrigerate.

WALNUT CHERRY DELIGHT

Mildred Leenerts
Bruning, Nebr.

1 c. walnuts (divided)
1 1/4 c. flour
1/2 c. brown sugar (packed)
1/2 c. butter
1/2 c. flaked coconut
1 (8 oz.) pkg. cream cheese
1/3 c. sugar
1 egg
1 tsp. vanilla
1 lb. 5 oz. can cherry pie filling

Chop 1/2 cup walnuts coarsely and reserve for topping. Chop remaining walnuts finely for bottom layer. Combine flour, brown sugar and butter and blend to fine crumbs. Add coconut and finely chopped walnuts and mix well. Reserve 1/2 cup.

Pack remaining flour mixture into bottom of greased 9x13x2 inch pan. Bake 12 to 15 minutes at 350° until edges are very lightly browned.

Soften cream cheese and beat in sugar, egg and vanilla. Continue beating until very smooth. Spread over hot layer and bake 10 minutes longer. Remove from oven and spread with cherry pie filling. Sprinkle with reserved coarsely chopped walnuts and flour crumb mixture. Bake 15 minutes longer. Cool before cutting.

Makes 12 inch squares.

Between the great things we cannot do and the small things we will not do, the danger is that we shall do nothing at all.

FRENCH APPLE WEDGES

Carolyn Lauenstein
Bruning, Nebr.

2 eggs
1/2 c. flour
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. salt
1 c. nuts (chopped)
2 c. pared apples (chopped fine)
1/2 c. sugar
1 tsp. baking powder
2 tsp. vanilla

Beat eggs until very light. (This is important as they are the only liquid.) Sift dry ingredients together, add to eggs along with apples and nuts; mix well. Pour into an ungreased 9 inch piepan. Bake 25 to 30 minutes at 350°. Cool.

Serve with whipped cream. Serves 6 to 7.

APPLE GOODIE

Margaret Elting
Bruning, Nebr.

3 c. apples (sliced or diced)
1 c. sugar (scant)
1 T. flour (rounding)
1/4 tsp. salt
1 tsp. cinnamon
1/4 tsp. soda
1/4 tsp. baking powder
1/3 c. butter (melted)
3/4 c. oatmeal
3/4 c. flour
3/4 c. brown sugar

Mix first 5 ingredients together and put in 9x13 inch pan. Mix the remaining ingredients together and put over the apple mixture. Bake 30 to 40 minutes in 350° oven. Cut in squares and serve with hard sauce or whipped cream.

PIES

APPLESAUCE PIE

Mary Hawks

1 egg (beaten)
3/4 c. sour cream
2 T. flour
1 tsp. vanilla
Dash of salt
1/2 c. sugar
1 qt. applesauce
1/2 c. sugar
1/2 c. flour
2 T. oleo or butter

Mix first 7 ingredients together. Pour into an unbaked pie shell. Mix remaining ingredients until crumbly and sprinkle on top. Bake until brown at 375° for 45 minutes.

STAGE COACH CUSTARD PIE

Mrs. Tom Madison
Geneva, Nebr

2 T. butter
3 c. warm milk
4 eggs (slightly beaten)
Pinch of salt
1/2 c. sugar
1 T. flour
1 tsp lemon extract

Melt the butter into milk over low heat. Do not boil. Mix flour into the sugar and add to the eggs, along with other ingredients. Mix quickly and pour into unbaked pie shells. Sprinkle top with nutmeg or cinnamon. Makes 1 large pie and it doesn't weep.

ICEBOX PIE

Frieda Hopken

3 c. whipped cream
1/2 lb. miniature marshmallows
1 c. nuts (chopped)
10¢ worth peppermint stick candy
1/2 lb. vanilla wafers

Crush wafers, divide in half. Put 1/2 on bottom of piepan. Divide whipped cream into halves. To 1/2 whipped cream, add nuts and marshmallows. Place over crumbs in piepan, (few more crumbs can be sprinkled over this layer). To other 1/2 of whipped cream add the peppermint candy which has been ground or crushed. Put this over other layer in piepan and top with remaining crumbs.

Refrigerate until ready to serve.

CUSTARD PIE

Sue Hinrichs
Bruning, Nebr.

4 eggs
4 T. flour
1 tsp. nutmeg
4 T. sugar
2 c. milk
1 tsp. vanilla

Mix eggs, flour and sugar with an egg beater. Add milk, vanilla and pour into greased pie tin. Sprinkle generously with nutmeg and bake in a slow oven. This pie makes its own crust.

An old-timer remembers when a pie was set on the windowsill to cool, not thaw!

BANANA SPLIT PIE

Yvonne Collison
Norfolk, Nebr.

30 large marshmallows
1 c. milk
1 small carton Cool Whip
1 c. crushed pineapple (drained)
2 bananas (sliced)
8 maraschino cherries
Few walnuts

Melt marshmallows in milk; cool. Add Cool Whip, pineapple, bananas, cherries and walnuts. Put into a graham cracker crust.

Double the recipe for 9x13 inch pan.

BUTTERMILK PIE

Dee Vogel
Omaha, Nebr.

2 eggs (beaten)
1 c. sugar
1 T. flour
1/2 stick oleo
1 tsp. vanilla
2/3 c. buttermilk

Mix well and pour into an unbaked pie shell. Bake in 350° oven for 45 minutes or until done, in following pie crust:

3 c. flour
1 c. margarine
1 tsp. salt
1 egg (beaten)
5 to 6 T. cold water
1 tsp. vinegar

Work flour, margarine and salt together until crumbly, add liquid. Makes 4 single crusts or 2 double.

CALYPSO PIE

Evelyn Damrow

PIE SHELL:

18 cream filled chocolate sandwich style cookies (crushed)(2 c.)
1/4 c. butter or margarine (soft)

Put in 10 inch piepan or 9x9 inch pan. Set in freezer.

FUDGE SAUCE:

2 (1 oz.) squares unsweetened chocolate
1/4 c. margarine

Melt in double boiler. Add:

2/3 c. sugar
1/8 tsp. salt
2/3 c. evaporated milk (add gradually)

Cook sauce mixture in double boiler 4 minutes, stirring constantly. Remove from heat. Add 1 teaspoon vanilla and few drops almond extract. Chill.

Continued Next Page.

CALYPSO PIE (Continued)

Set out 2 pints ice cream to soften. Spoon into pie shell. Spread chocolate fudge sauce over ice cream. Top with 1 cup whipped cream mixed with 3 tablespoons confectioners' sugar. Sprinkle with nuts. Freeze about 4 hours. Let stand at room temperature for a few minutes before serving.

CHOCOLATE PIE

Mrs. Chris Johnson
Bruning, Nebr.

2 c. sugar
2 c. water
3 T. cocoa or square of bitter chocolate
1/2 tsp. salt
3 T. flour
Vanilla
4 egg yolks

Mix the dry ingredients. Beat the egg yolks and add to water and mix well. Boil until thick and pour into baked pie crusts.

Use egg whites for meringue. Makes 2 medium pies.

COLONIAL INNKEEPERS PIE

1 1/2 squares unsweetened chocolate
1/2 c. water
2/3 c. sugar
1/4 c. butter or margarine
2 tsp. vanilla (divided)
1 c. flour (sifted)
1 tsp. baking powder
1/2 tsp. salt
1/4 c. shortening (soft)
1/2 c. milk
1 egg
1/2 c. walnuts (chopped)
1 (9 inch) pie shell (unbaked) (with high rim)
3/4 c. sugar

Melt chocolate in water, add sugar, bring to boil stirring constantly. Remove from heat, stir in butter and 1 1/2 teaspoons vanilla; set aside. Sift sugar, flour, baking powder, salt together, add shortening, milk and 1/2 teaspoon vanilla; beat 2 minutes. Add egg, beat 2 minutes more. Pour batter into unbaked pie shell. Stir chocolate sauce and pour carefully over batter. Sprinkle top with nuts. Bake 55 to 60 minutes in 350° oven or until tester in center comes out clean.

The loveliest hands in masculine eyes
Are the hands that make the loveliest pies!

GRASSHOPPER PIE

Delma Bruning
Bruning, Nebr.

14 Oreo creme sandwich cookies
2 T. margarine (melted)
1/2 c. milk
24 large marshmallows
1 1/2 jiggers creme de menthe
Pinch of salt
1 pkg. Dream Whip

Crush the cookies and mix with margarine. Press in pie plate. Reserve some crumbs. Heat the milk. Reduce heat and melt in the marshmallows. Cool. Add the creme de menthe and salt. Let congeal. Fold in Dream Whip that has been prepared as directed on package. Scatter reserved crumbs on top. Chill.

HERSHEY BAR PIE

Shirley Middendorf
Lincoln, Nebr.

32 large marshmallows
1 c. milk
6 (10¢) Hershey bars with almonds
2 c. whipped cream or 1 envelope Dream Whip

In double boiler melt marshmallows in milk. Add Hershey bars and stir. When cool, add whipped cream. Mix together and pour into graham cracker crust. Additional marshmallows can be used on top as trim.

HERSHEY BAR PIE

Ruth (Bruning) Meisgeier
Nehigh, Nebr.

17 graham crackers (crushed)
1/4 c. sugar
1/2 c. butter (melted)

Mix graham crackers and sugar and butter, put in pan. Bake a few minutes at 350°; cool.

2/3 c. milk
20 marshmallows
6 Hershey bars
1/2 pt. whipping cream
Few drops almond extract

Heat milk in double boiler, dissolve the marshmallows in hot milk. Remove from heat and add Hershey bars. When cool, add whipped cream and extract. Fill crust and let stand in refrigerator a few hours. Serve with whipped cream on top.

The upper crust is just a bunch of crumbs stuck together with their own dough.

CHOCOLATE CHIP PIE

1 box vanilla pudding and pie mix
3/4 c. chocolate chips
Whipped cream

Prepare and bake a single 9 inch crust Prepare the box of pudding as directed. Cool. Add the chocolate chips. Pour in baked pie crust. Garnish with whipped cream or egg white topping.

CHOCOLATE MARSHMALLOW PIE

Rosie Bowman
Bruning, Nebr.

1/4 c. sugar
2 T. cocoa
1 c. milk
1 pkg. marshmallows
Pinch of salt
2 c. cream (whipped)

Boil the first 3 ingredients, 3 to 5 minutes. Turn heat low, add marshmallows and salt; cool. Add whipped cream, mix with beater. Pour into graham cracker crust.

SHO-FLY-PIE

Lenore Biggs
Lincoln, Nebr.

1/3 c. milk (scalded)
1/2 tsp. soda
1/2 tsp. instant coffee
1/3 c. brown sugar (packed)
1/4 c. molasses
1/2 c. honey
1 egg
1 stick oleo (melted)
1/2 c. flour
1/4 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg (scant)
1/8 tsp. ginger (scant)

In mixing bowl blend brown sugar, molasses, honey and egg; beat until all is creamed. Add oleo and scalded milk, soda and instant coffee. Sift dry ingredients together and add to above mixture gradually. Pour into 9 inch pie shell. Bake 15 minutes in 400° oven, then lower to 350° and bake about 40 minutes more.

CRUMB TOPPING:

1/4 c. oleo (soft)
1/2 c. flour
1/2 c. brown sugar
1/4 c. pecans (chopped)

Make this mixture crumbly like corn meal and sprinkle on pie the last 20 minutes of baking. Serve with whipped cream. This pie resembles soft gingerbread. Serves 7 or 8.

APPLE CRUMB PIE

Rita Schweitzer
Bruning, Nebr.

4 large tart apples
1/2 c. white sugar
1/4 to 1/2 tsp. cinnamon
1/3 c. butter
3/4 c. flour
1/2 c. brown sugar
1/2 c. sharp Cheddar cheese (grated)
1 (9 inch) pastry shell (unbaked)

Peel and slice apples thin and arrange in unbaked shell, sprinkle with white sugar and cinnamon. Mix flour and brown sugar, add to softened butter. Mix until crumbly, adding cheese while mixing. Sprinkle over apples and bake at 350° for about 40 minutes or until apples are tender and top is golden brown.

ALABAMA PECAN PIE

Irene Ellermeier
Bruning, Nebr.

1 c. corn syrup
1 T. butter
1/8 tsp. salt
3 eggs
1/2 c. sugar
1 tsp. vanilla
1 c. pecans (chopped)

Put all together and mix well with rotary beater. Put in unbaked pie shell and bake slowly for 1 hour at 300°. Serve with or without whipped cream.

PECAN PIE

Mrs. Eilert Wilhelms
Bruning, Nebr.

9 inch pie crust (not baked)
1 c. pecan halves
3 eggs
1 T. butter (melted)
1 c. white corn syrup
1 tsp. vanilla
1/2 c. brown sugar
1 T. flour

Arrange pecan halves in pie shell. Beat eggs, then add melted butter, corn syrup and vanilla. Stir until well blended. Combine brown sugar and flour and blend this with egg mixture. Pour over pecans, let stand until nuts rise to the surface.

Bake in 350° oven for 40 to 45 minutes.

He who indulges, bulges.

MOCK PECAN PIE

Mrs. Sadie Henkel
Bruning, Nebr.

2 eggs (slightly beaten)
1 c. corn syrup
1/8 tsp. salt
1 tsp. vanilla
1 c. sugar
1/2 c. peanut butter

Mix all ingredients together well and pour into an unbaked pie shell. Bake in 375° oven for 45 to 50 minutes.

POOR MANS PECAN PIE

Sue Johnson

1 c. dark corn syrup
1 c. sugar
1 c. quick oatmeal
1/2 c. butter (melted)
2 eggs (beaten)

Combine all ingredients, pour in a 9 inch unbaked pie shell. Bake at 350° for 50 minutes.

PUMPKIN PIE

Mrs. Grace Hermann
Bruning, Nebr.

2 c. pumpkin
1/3 c. white sugar
1/2 c. brown sugar
1/4 tsp. salt
1/4 tsp. cloves
1/4 tsp. nutmeg
1/2 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. vanilla
2 eggs (slightly beaten)
1/2 c. milk

Mix all these together and put in an unbaked crust. Bake 10 minutes at 400° and then 40 minutes at 350°.

Ten minutes before pie is done, put the following topping on. Mix together:

1 T. butter
2 T. brown sugar
3 T. coconut
Nuts

Put on pie.

PUMPKIN DREAM PIE

1 pkg. Dream Whip
1/2 c. milk
1/2 tsp. vanilla
1 pie shell (baked)
2/3 c. milk
1 pkg. instant vanilla pudding
1 c. canned pumpkin
3/4 tsp. pumpkin pie spice

Prepare Dream Whip with vanilla and milk as directed on package. Combine 1 cup of prepared Dream Whip with pudding mix, 2/3 cup milk, pumpkin and spice. Pour into pie shell, chill in refrigerator until set, about 2 hours.

SOUR CREAM LEMON PIE

Mrs. Eldo Wyssman
Bruning, Nebr.

1 c. sugar
1/4 c. corn starch
1 1/4 c. milk
3 egg yolks (slightly beaten)
1 (9 inch) crust (baked)
1 tsp. lemon rind (grated)
1/3 c. lemon juice
1/4 c. butter
1 c. dairy sour cream
Whipped cream (optional)

Mix sugar and corn starch in 2 quart saucepan. Gradually add milk, stirring until smooth. Stir in beaten egg yolks, lemon rind and lemon juice until well blended. Add butter. Cook over medium heat, stirring constantly until mixture comes to a boil and boil 1 minute. Pour into bowl. Cover surface of pudding with waxed paper or plastic film. Chill. Fold in sour cream.

Turn into baked pie shell.

LEMON-LIME CHIFFON PIE

Betty Edzards
Bruning, Nebr.

1 pkg. lime gelatin
1 1/2 c. hot water
3 egg yolks
1 T. lemon peel (grated)
1/4 c. lemon juice
3 egg whites
1/3 c. sugar
9 inch pie crust (baked)

Dissolve gelatin in hot water. Beat egg yolks in saucepan. Gradually blend in gelatin mixture. Cook and stir until boiling. Remove from heat. Add lemon peel and juice. Chill until syrupy.

Beat egg whites until foamy. Add 1/3 cup sugar and beat until stiff. Fold into syrupy gelatin mixture and pour into prepared crust. Drained crushed pineapple and marshmallows may be added and mixture used as a salad.

FAMOUS LEMON PIE

Mrs. Sadie Henkel
Bruning, Nebr.

3 T. corn starch
1 1/4 c. sugar
1/4 c. lemon juice
1 T. lemon rind (grated)
3 egg yolks
1 1/2 c. boiling water
3 egg whites
6 T. sugar

Combine corn starch, sugar, lemon juice and rind; add beaten egg yolks. Now gradually add boiling water and continue boiling for about 5 minutes, stirring constantly. Pour into pie shell.

For meringue: Beat the 3 egg whites until stiff, add sugar and spread over pie. Bake in 425° oven for about 5 minutes.

RAISIN BUTTERSCOTCH PIE

Mrs. Grace Hermann
Bruning, Nebr.

3 T. butter
3/4 c. brown sugar
2 1/4 c. milk
1 T. corn starch
1 c. raisins (ground)
1/8 tsp. salt
2 egg yolks
2 tsp. vanilla
1 pastry shell (baked)

Heat butter and sugar until melted, add 2 cups milk and scald over boiling water, stirring to dissolve sugar. Combine corn starch and remaining milk, raisins, salt and egg yolks and beat well. Add to milk mixture and cook until thickened, stirring constantly. Add vanilla. Pour into baked pastry shell. Top with meringue.

BROWN SUGAR MERINGUE:

Beat 2 egg whites until frothy, add 4 tablespoons brown sugar gradually and 1/2 teaspoon vanilla.

SOUR CREAM RAISIN PIE

Min Wilken
Bruning, Nebr.

1 c. raisins
1 c. sour cream
2 egg yolks
1/2 c. sugar
1 T. flour (heaping)

Boil raisins in a little water, when tender, drain and add sour cream and egg yolks. Let come to a boil and add sugar and flour all at once. Watch closely as it will scorch easily. Pour into baked crust and top with beaten egg whites.

DATE PIE

Mrs. Thomas Kerl
Bruning, Nebr.

1 c. dates (pitted)
1 egg
3/4 c. sugar
1 c. sour cream
Dash of salt

Mix well and pour into an unbaked 8 inch pie shell. Bake 1 hour at 350°.

STRAWBERRY CREAM PIE

1/2 c. slivered blanched almonds (toasted)
1/2 c. sugar
3 T. corn starch
3 T. enriched flour
1/2 tsp. salt
2 c. milk
1 egg (slightly beaten)
1/2 c. heavy cream (whipped)
1 tsp. vanilla
2 1/2 c. fresh strawberries
1/2 c. water
1/4 c. sugar
2 tsp. corn starch
Few drops red food coloring

Put almond slivers in a baked 9 inch pastry shell. Mix sugar, corn starch, flour and salt; gradually stir in milk. Bring to boil (stir constantly), reduce heat and cook and stir until thick. Stir small amount of hot mixture into beaten egg, return to remaining hot mixture. Bring to boiling, stirring constantly. Cool, then chill. Beat well. Fold in whipped cream and vanilla. Put filling into pie crust.

Halve 2 cups of strawberries and put on top of cream filling. Crush remaining strawberries, add water, cook 2 minutes; sieve. Mix sugar and corn starch, gradually stir in sieved berry juice. Cook and stir until thick and clear. Tint. Cool slightly.

Pour over halved strawberries.

STRAWBERRY PIE

Lorna Muehling
Bruning, Nebr.

1 1/2 c. graham cracker crumbs
6 T. butter
3 T. sugar
1 (3 oz.) pkg. strawberry Jello
1 c. boiling water
1 pt. frozen strawberries
1 1/2 c. vanilla ice cream

Mix graham cracker crumbs, butter and sugar and press into an 8 inch square pan or pie plate. Dissolve Jello in hot water, add berries and ice cream. Mix good and pour into crust.

Patience is the ability to idle your motor when you feel like stripping your gears.

FRESH PEACH OR STRAWBERRY PIE

Mrs. Virgil Wilhelms
Bruning, Nebr.

1 c. water
2/3 c. sugar
2 T. corn starch
3 T. peach or strawberry Jello
1/2 tsp. lemon flavoring
5 or 6 peaches (sliced) or 1 pt. fresh strawberries

Boil water, sugar and corn starch until clear. Add the Jello, lemon flavoring, peaches or strawberries. Put a layer of fresh sliced peaches or strawberries in baked pie shell. Cover with corn starch mixture.

FRESH PEACH OR STRAWBERRY PIE

Trudy Schweitzer
Shickley, Nebr.

1/2 c. margarine
1/4 c. brown sugar
1 c. flour
1/2 c. nuts (chopped)
18 large marshmallows
1/4 c. milk
1 envelope Dream Whip (whipped)
2 T. sugar
3 c. fresh peaches or fresh strawberries (sliced)

Mix margarine, brown sugar, flour and nuts; place in an 8x8 inch pan. Bake for 15 minutes in 350° oven. Stir 3 times during the 15 minutes. Take out of oven and pat into pan. Save a few crumbs for topping.

Melt marshmallows with milk. Let cool. Make Dream Whip as directed. Mix all together with electric mixer, then add the sugar and fruit and put in crust. Top with crumbs.

FRESH PEACH PIE

Doris Norder
Dovey, Nebr.

2 c. fresh peaches (crushed)
1 c. sugar
3 T. corn starch
1/2 c. water
2 T. butter
1/4 tsp. almond flavoring

Combine and cook until thick and clear. Add butter and flavoring. Pour into prepared crust and garnish with slices of fresh peaches or whipped topping.

A good listener often has the reputation for wisdom.
So if you don't know much, listen for all you are worth.

GLAZED PEACH PIE

Frieda Kerl
Bruning, Nebr.

4 c. fresh peaches (sliced)
1/2 c. water
1 c. sugar
3 T. corn starch
1 T. butter

Crush enough peaches to make 1 cup. Combine water, peaches and corn starch. Boil until clear. Add butter and cool. Slice peaches in bottom of crust and spread filling on top and chill.

Serve with whipped cream.

PEACH PIE

Mrs. Frank Babka
Alexandria, Nebr.

Fresh peaches
1/3 c. butter
1 c. sugar
1 egg (beaten)
1/3 c. flour
1 tsp. vanilla

Slice peaches into an unbaked crust. Cream together butter and sugar, add beaten egg, flour and vanilla. Pour over peaches.

Bake 1 hour at 300°.

FRESH PEACH PIE

Min Wilken
Bruning, Nebr.

3 ripe peaches (peeled and crushed)
1 c. sugar
3 T. corn starch
1/8 tsp. cinnamon
1/2 c. water
4 more peaches (peeled)

Combine crushed peaches, sugar, corn starch, water and cinnamon. Cook over medium heat, stirring constantly, until thick and clear. Cool.

Now slice the 4 peaches and place into 9 inch baked pie shell. Pour the cooled mixture over the top. Chill. Top with whipped dessert topping. This is mouth watering.

TOPPING FOR PUMPKIN PIE

Irene Ellermeier
Bruning, Nebr.

1 T. butter (soft)
2 T. brown sugar
3 T. coconut (chopped)
1/4 c. nuts (chopped)

Mix together and sprinkle over pie 5 minutes before pie is taken from the oven.

LEFTOVER PIE DOUGH

Mrs. Nora Guffy

Pie dough
Sugar
Dates (pitted)
Raisins
Prunes (seeded) or other dried fruit
Peaches
Apple
Apricots

For those who dislike throwing away excess bits of pie dough and who tire of the sugar, cinnamon roll-up routine, here's another idea.

Roll the dough thin and cut into rectangular pieces. Sprinkle with a bit of sugar, place a pitted date in the center of each rectangle and pull up the corners. Sprinkle top with more sugar. Bake for 20 minutes at 350°.

Variations would include raisins, seeded prunes or pieces of fresh fruit.

MERINGUE SHELLS

Evelyn W. Bruning
Denver, Colo.

4 egg whites (room temperature)
1/2 tsp. cream of tartar
1 tsp. vanilla
1 c. sugar
4 egg yolks
3 tsp. lemon rind (grated)
3 T. lemon juice
1/2 c. sugar
1/2 pt. whipped cream or Dream Whip

Beat egg whites, add cream of tartar; gradually add sugar and vanilla. Place heaping teaspoon of meringue on greased baking sheets. Shape into shells with spoon. Bake in 250° oven for 1 hour. Makes 12.

For filling: Beat egg yolks, add juice, rind and sugar. Put in double boiler. Cook until thickened. Put whipped cream into lemon mixture.

FILLING FOR MERINGUE SHELLS

Evelyn Wilken Bruning
Denver, Colo.

1 can peach pie mix
1 can apricot pie mix
1 carton sour cream
Nuts and coconut

Mix and add to meringue shells with whipped cream.

PIE MERINGUE

Mrs. Thomas Kerl
Bruning, Nebr.

1 T. corn starch
2 T. cold water
1/2 c. boiling water
3 egg whites

Dissolve the corn starch in cold water, add to boiling water and cook until clear. Remove from heat; cool.

Beat the egg whites until foamy. Gradually beat in corn starch mixture. Beat well at high speed. Spread on pie and bake about 30 minutes at 350°.

NO WEEP MERINGUE

Alice Luttich
Ohiowa, Nebr.

1 T. corn starch
2 T. sugar
1/2 c. water
3 egg whites (1/2 c.) and 6 T. sugar or 2 egg whites and 5 T. sugar

Mix the corn starch and sugar. Add to the water and bring to boil. Boil only until clear; cool.

Beat egg whites; add sugar and cooled mixture. Spread on pie and bake at 325° for 20 minutes or 375° for 15 minutes or until brown.

TOM'S FAVORITE CRUST

Mrs. Thomas Kerl
Bruning, Nebr.

2 squares unsweetened chocolate
2 T. butter
2 T. hot milk or water
2/3 c. powdered sugar (sifted)
1 1/2 c. coconut (cut and toasted or plain)

Melt chocolate and butter in top of double boiler over hot water, stirring until blended. Combine hot milk or water and powdered sugar. Add to chocolate mixture, stirring well. Add coconut and mix well. Spread on bottom and sides of greased 9 inch pan. Chill until firm. Fill with ice cream, cream pie filling or chiffon filling.

Common sense is the knack of seeing things as they are, and doing things as they ought to be done.

NEVER FAIL PIE CRUST

Frieda Kerl
Bruning, Nebr.

3 c. flour
1 c. plus 1 T. lard
1 egg (beaten)
5 T. water (cold)
1 T. sugar
1/2 tsp. salt
1 tsp. vinegar

Mix all together and cool before using.

DELICIOUS PIE CRUST

Janice Fintel
Carleton, Nebr.

1 c. flour
5 T. powdered sugar
1 stick margarine

Crumble or mix as for pie crust and press into a 9 inch pie-pan. Bake 15 minutes, until golden brown in a 350° oven. Watch as this browns fast. Excellent for soft pie fillings or canned fruit fillings. Also can be used as a crust under apple crisp.

PIE CRUST

Mrs. Grace Hermann
Bruning, Nebr.

3 c. flour
1 c. lard
1 egg
5 T. water
1 tsp. salt
1 tsp. vinegar

Crumble flour and lard, then add beaten egg, water, salt and vinegar. Makes 2 pies.

RICH PIE CRUST

Mrs. Tom Madison
Geneva, Nebr.

4 c. flour (sifted)
1 T. sugar
1 1/2 tsp. salt
1 1/2 c. lard
1 egg
1 T. vinegar
1/2 c. cold water

Blend the flour, sugar and salt. Cut in the lard. Beat egg, blend in vinegar and cold water. Sprinkle 1 tablespoon at a time over flour mixture and toss with a fork, blending until none adheres to the side of the bowl. Makes 5 shells. Freezes well.

Money may not go as far as it used to but it has just as hard a time getting back.

NEVER FAIL PIE CRUST

Delores Doll
Bruning, Nebr.

3 c. flour
1 tsp. salt
1/2 tsp. baking powder
1 1/2 c. shortening (not liquid)
5 T. water
1 T. vinegar
1 egg

Sift flour, salt and baking powder together, mix in shortening. Beat together water, vinegar and egg, then mix this in first mixture. Mix well. This should make 3 double crust pies.

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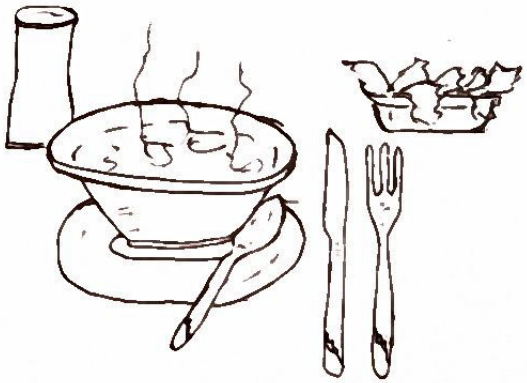
Soups
Salads
Dressings



SOUPS

QUICK POTATO SOUP

Mrs. Eldo Wyssman

1 1/2 c. potatoes (cubed)
1 T. onion (chopped)
1 T. fat
3/4 c. boiling water
2 c. milk
3/4 tsp. salt
Pepper

Cook potatoes, onion and fat in water until potatoes are tender. Add milk, salt and pepper. Heat until almost boiling and serve. Serves 4.

CREAM OF POTATO AND ONION SOUP

Doris Lichti

2 frankfurters
1 onion (diced)
1 qt. milk
1 1/2 tsp. salt
2 T. butter
1 T. flour
2 c. cooked potatoes (diced)
1/4 tsp. pepper

Slice frankfurters in thin pieces. Melt butter in double boiler. Add franks and onion and cook 2 minutes. Push franks and onion to one side and add flour. When flour is well blended, add milk gradually. Then add potatoes and seasoning. Cook until thickened and serve. Serves 6 people.

VEGETABLE SOUP

Doris Lichti

2 good sized heads of cabbage
10 large carrots
10 medium onions
14 stems parsley
1 bunch celery
2 peppers
Salt and pepper (to taste)
1/2 bu. tomatoes

Cook until tender in just enough water so you can just barely see it when you press the vegetables down in the kettle. Then add a small 1/2 bushel of ripe tomatoes which have been skinned and cut into small pieces. Cook 1/2 hour or more. Then can while hot.

Stop eating when you are enjoying it most.

CHILI SOUP (LARGE RECIPE)

Mattie Helt

Suet
2 1/2 lbs. hamburger
2 medium sized onions
Little garlic
2 1/2 soup bowls chili beans
2 T. sugar
7 T. salt
8 T. chili powder
2 c. catsup

Render suet (cut up) in a large skillet and drain. Brown hamburger and onions (cut up) and garlic in the fat. Cook chili beans in water until tender. Add browned hamburger and onions to beans. Add sugar, salt and catsup. Dissolve chili powder in a little water and add to beans. Add enough water to make 10 quarts and simmer 1 hour, stirring occasionally.

NOODLE SOUP

Lena Johnson

2 qts. soup broth or consomme'
2 T. water
1/2 tsp. salt
1 c. flour (or more)
3 egg yolks

Beat egg yolks. Add water and salt. Add flour making a stiff paste. Roll into a thin sheet. When partially dry, roll and cut in strips. Then put noodles in broth and cook about 15 minutes.

CHICKEN SOUP WITH POTATO DUMPLINGS

Irene Ellermeier

Stewing chicken
1/4 c. rice (uncooked)
Salt, pepper and celery salt
6 to 8 medium potatoes
1 egg
Salt and flour

Cook chicken until done and remove meat from bones. Cut up fine. Add rice and seasonings to taste to broth and chicken and boil. Stir often to prevent sticking.

Shortly before serving, add potatoes and cook until done. Take potatoes out and mash in a bowl. Add egg and salt to taste and flour to make a slightly stiff dough. Then drop by spoonfuls in chicken broth and steam a few minutes until done.

About the time you learn to make the most of life, the most of it is gone.

VEGETABLE-BEEF SOUP

Nancy (Elting) Edzards
Lincoln, Nebr.

3 lbs. beef shank or stewing beef
6 c. water
2 c. tomato juice
1/3 c. onion (coarsely chopped)
1 T. salt
2 tsp. Worcestershire sauce
1/4 tsp. chili powder
2 bay leaves
1 c. celery (diced)
1 c. carrots (sliced)
1 c. potatoes (diced)
1 c. cabbage (chopped)

Cut meat in 1 inch pieces. Brown in hot fat. Add water, tomato juice, onion and seasonings. Cover and simmer 2 hours. Add vegetables. Cover and simmer 1 hour longer. Remove bay leaves before serving.

CHILI SOUP

Nancy (Elting) Edzards
Lincoln, Nebr.

2 T. fat
1 1/2 c. onion (diced)
1/2 c. green pepper (diced)
1 c. celery (diced)
1 small clove garlic (cut fine)
1 lb. ground beef
1/2 lb. ground lean pork (optional)
2 c. canned tomatoes
1 to 2 T. chili powder
2 T. cold water
2 tsp. salt
1 tsp. sugar
1 tsp. Worcestershire sauce
4 c. red beans (cooked or canned)

Melt fat and add at once onion, green pepper, celery and garlic. Cook until partially tender. Stir frequently. Add beef and fry until slightly browned. Add tomatoes and chili powder which has been mixed with the cold water. Add salt, sugar and Worcestershire sauce. Bring to boil, cover and simmer 1 to 2 hours or until thickened. Add beans drained of excess liquid and heat well.

NOTE: For very hot chili, season with a speck of cayenne pepper, to suit taste.

Imagination was given to man to compensate him for what he is not, and a sense of humor was provided for what he is.

SALADS

EASY CHERRY SALAD

Irene Ellermeier

1 pkg. cherry Jello
1 c. boiling water
1 can cherry pie filling

Dissolve Jello in boiling water. Add pie filling mix and put in serving dish and chill. A can of cherries, thickened and sweetened can also be used in place of pie filling mix.

CHERRY SALAD

Irene Ellermeier

1 can cherry pie filling
6 bananas (sliced)
2 c. small marshmallows
Flaked coconut

In pretty bowl alternate layers of pie filling, bananas, marshmallows and coconut, using about 1/3 for each layer. Save a little thickened cherry juice to drizzle over top.

CHERRY PIE MIX SALAD

Mildred Leenerts

2 boxes cherry gelatin
2 c. hot water
1 can cherry pie filling
1 c. nuts (chopped)
1/2 c. celery (diced)
2 (3 oz.) pkg. cream cheese (cut in cubes)
1 c. small marshmallows

Dissolve gelatin in hot water. Chill until partially set. Add rest of ingredients. Put in pretty mold and chill until firm.

CHERRY JELLO SALAD

Mrs. Emmitt Polage

2 boxes cherry Jello
2 c. boiling water
1 can cherry pie filling
1 c. cold water
1 (8 oz.) can pineapple (drained)
1 (8 oz.) pkg. cream cheese

Mix Jello and water. Add pie filling and then the cold water. Pour into a 9x13 inch pan. Let set until it is congealed. Mix pineapple and cream cheese and put on top of Jello. Sprinkle with chopped nuts and crushed graham cracker crumbs.

It matters not
If it's red, green or yellow.
There's nothing you can disguise
Like a bowl full of Jello.

CHERRY SALAD

Sadie Henkel

1 (6 oz.) pkg. black cherry Jello
3 c. boiling water
1 pt. canned Bing cherries or
1 can cherry pie filling
1 c. cherry juice
1/2 c. walnuts
2 c. small marshmallows

Prepare Jello and boiling water. Add cherry juice (not necessary with pie filling). Add cherries, nuts and marshmallows. Do not stir. Chill and serve.

SEA BREEZE SALAD

3 pkgs. lime or lemon Jello
2 c. boiling water
1 c. crushed pineapple (drained)
1 can lemon pie filling
1 pkg. Dream Whip

Dissolve Jello in boiling water. Add pineapple juice and water to make 2 cups. Chill and when partially set, add pie filling. Whip with electric mixer. Reserve 1 cup of mixture and to the rest add pineapple. Put into 9x13 inch pan and refrigerate until set. Whip Dream Whip as directed and fold into the reserved cup of Jello mixture. Spread over first layer and refrigerate.

EASY FRUIT SALAD

Leola Bruning

1 can pineapple tidbits (drained)
1 can fruit cocktail (drained)
1 can apricot pie filling (can use peach)

Mix together pineapple, fruit cocktail and pie filling; chill. Before serving you can add any other fresh fruits (such as bananas, apples, peaches, plums, etc.) Serves 10 to 15.

CHERRY-COLA SALAD

Mrs. Richard Vogel
Schofield Base, Hawaii

1 (No. 2) can black Bing cherries
2 pkgs. cherry Jello
2 (6 oz.) bottle Coca Cola
1 c. nuts

Drain cherries. Heat juice and add the Jello. Stir until dissolved. Add cherries, nuts and Coca Cola. Chill and serve.

Garnish with whipped cream, if desired.

RED APPLESAUCE SALAD

Frieda Kerl
Gloria Bumgarner

1 pkg. cherry Jello
1 c. boiling water
1/4 c. red hot candies
2 c. applesauce

Dissolve Jello in water. Add red hots and stir until dissolved. Add applesauce and pour in pan. You can serve this on chopped lettuce and garnish with a dab of mayonnaise or sour cream.

RED HOT CANDY SALAD

Dorothea Deepe

1 pkg. strawberry Jello
1 c. boiling water
1/4 c. red hot candies
1 c. cold water
1 c. pared apples (chopped)
1 c. celery (chopped)
1/2 c. walnuts (chopped)

Dissolve Jello and candies in boiling water. Add cold water. Cool until partially set. Add the rest of ingredients and pour into molds desired and chill until set. Unmold and serve on crisp lettuce.

SALAD (LEMON JELLO)

Helen Lichti

Miniature marshmallows
Bananas (sliced)
2 1/2 size can crushed pineapple
1 pkg. lemon Jello
1 c. pineapple juice
1/2 c. sugar
1 egg (beaten)
2 T. corn starch
2 T. butter

Use a 9x13 inch pan. Cover bottom with a layer of marshmallows. Put a layer of bananas over this. Then the pineapple (partly drained). Cover this with the partially set Jello. Make sure it gets to the bottom of the pan. Set in refrigerator to cool.

Cook juice, sugar, egg, corn starch and butter until thick. Cool and stir in 1 cup whipped cream. Spread over Jello and sprinkle with grated cheese.

An attractive salad expresses a housewife's ingenuity and artistic ability.

APRICOT AND PINEAPPLE SALAD

Marla Dowdy

1 large can apricots (drained)
1 small can pineapple chunks (drained)
2 pkgs. orange Jello
2 c. boiling water
1 c. fruit juices
1/2 c. sugar
2 T. corn starch
1 egg
1 c. fruit juice
2 T. butter
1 pkg. Dream Whip

Drain juice from apricots and pineapple. Add enough water to make 2 cups. Use for first part and 1 cup for dressing.

Dissolve Jello in boiling water. Add juice. After slightly set, add apricots (mashed) and pineapple and 40 small marshmallows. Put in 8x10 inch pan. Let set.

Then mix sugar, corn starch, egg and juice and cook until thick. Add butter; cool. Then add the Dream Whip. Spread over the top of Jello mixture. Sprinkle with grated cheese.

PINEAPPLE SALAD

Hilda Hinrichs

1 (No. 303) can chunk pineapple (drained)
1 c. miniature marshmallows
3 to 4 bananas (sliced)
1/2 c. walnuts
1/2 c. sugar
2 T. flour
Pineapple juice (to moisten)
2 eggs (well beaten)
Rest of pineapple juice
2 T. butter

Place first 4 ingredients in a bowl and mix. Make a cooked dressing with the sugar and flour and juice to moisten. Add eggs and rest of juice; cook until thick. Remove from heat and add butter. Cool and then pour over fruit mixture. Mix.

FIVE CUP SALAD

Mrs. Selma Sander

1 c. mandarin oranges
1 c. coconut
1 c. crushed pineapple (drained)
1 c. miniature marshmallows
1 c. commercial sour cream

Combine all ingredients and chill thoroughly in refrigerator.

The employee who watches the clock will always be one of the hands.

ORANGE CHEESE SALAD

Joyce Banks
Seward Nebr.

1 pkg. orange Jello
1 c. hot water
1 (3 oz.) pkg. cream cheese
1 can mandarin oranges (drained)
1 small can crushed pineapple
1 pkg. Dream Whip

Dissolve Jello in hot water and blend in cream cheese which is at room temperature. Cool until it starts to jell. Add oranges, pineapple and whipped topping. Blend and pour into mold. Chill until set.

ORANGE SHERBET SALAD

Darlene Reinsch
Bruning, Nebr.

2 (3 oz.) pkgs. orange Jello
1 c. boiling water
1 pt. orange sherbet
1 (11 oz.) can mandarin oranges (drained)
1 c. heavy cream (whipped) or 1 pkg. Dream Whip

Dissolve gelatin in hot water. Add sherbet and mix well. When partially set, add oranges and fold in whipped cream.

CIRCUS PEANUT SALAD

30 circus peanuts
1 large pkg. orange Jello
2 c. boiling water
No. 2 can crushed pineapple
2 c. pineapple juice and water
1 small bowl Cool Whip

Completely dissolve circus peanuts and Jello in boiling water. Drain juice from pineapple and add water to make 2 cups. Add to hot mixture and cool until it starts to thicken. Add the pineapple and fold in Cool Whip.

ORANGE JELLO SALAD

Mrs. Don Dirks

2 boxes orange Jello
11 oz. can mandarin oranges
1/4 c. walnuts (chopped)
1 pt. vanilla ice cream
3 or 4 bananas

Drain oranges. Keep 1/4 cup of juice separately. Dissolve Jello in 1 1/2 cups hot water. Divide in half and add juice (1/4 cup) to 1/2 of the Jello. Chill until partially set and fold in oranges and nuts. Pour into a 6 cup mold. Chill until almost firm.

Add ice cream to other 1/2 of Jello (heated) until it's melted. Chill. Add bananas. Spoon over mixture in mold.

CIRCUS CANDY ORANGE SALAD

Mildred Leenerts

12 to 14 circus peanut candies (cut up)
2 boxes orange or lemon Jello
2 c. boiling water
1 lb. 4 oz. can crushed pineapple (drained)
1/2 c. celery (diced)
1/2 c. maraschino cherries
2 c. dessert topping
1/2 c. nuts

Dissolve Jello in boiling water. Add candy and dissolve. Drain juice from pineapple and add enough water to make 2 cups. Add to Jello and cool until it starts to congeal. Then add pineapple and the rest of ingredients. Put in 9x13 inch pan or 2 quart mold.

SUNSHINE SALAD

Stella Vorderstrasse

2 pkgs. lemon Jello
2 c. boiling water
1 c. 7-Up
1 (1 lb.) can crushed pineapple (drained)
1 c. small marshmallows
2 bananas (sliced)
1 c. pineapple juice
1 egg yolk
1/2 c. sugar
2 T. butter
1 pkg. Dream Whip
Cheese (grated)

Dissolve Jello in boiling water. Add 7-Up; cool. Add pineapple, marshmallows and bananas. Pour into 9x13 inch glass baking dish.

In saucepan combine juice, egg, sugar and butter. Cook until thick and cool. Fold in Dream Whip and spread on chilled Jello.

Top with cheese.

ORANGE SALAD

2 pkgs. orange Jello
2 c. boiling water
2 c. cold water
1 can pineapple (save juice)
3 bananas
1 c. small marshmallows
1 c. pineapple juice
2 T. flour
1 T. butter
1/2 c. sugar
1 egg (beaten)
1 c. whipped cream

Dissolve Jello in boiling water; add cold water. Add drained pineapple, bananas and marshmallows. Chill in pan. When set, pour dressing over it. For dressing, mix pineapple juice, flour, butter, sugar and egg and cook until thick. Cool and add whipped cream.

TOPPER SALAD

Minnie Wilken

1 pkg. lemon Jello
1 pkg. orange Jello
3 c. boiling water
3 tsp. lemon juice
1 (No. 2) can crushed pineapple (drained)
1 c. mandarin oranges (drained)
2 T. flour
1/2 c. sugar
3 T. butter
1 egg (slightly beaten)
1/2 pt. whipping cream
1 c. Cheddar cheese (grated)

Dissolve Jello in boiling water. Add lemon juice and fruit and chill until firm. In saucepan cook 1 cup of drained juices, flour, sugar, butter and egg until it thickens, stirring constantly. Cool and add whipped cream or Dream Whip. Mix well and spread over Jello. Sprinkle cheese over top and cut in squares and serve.

EASTER SALAD

Sadie Henkel

2 (3 oz.) pkgs. orange-pineapple Jello
2 c. boiling water
1 large can whole apricots (drained)
40 miniature marshmallows
2 bananas
1 small can crushed pineapple (drained)
1 1/2 c. fruit juice (off of above fruits)

Add boiling water to Jello. Add rest of ingredients. Mix well. Chill.

ORANGE SALAD

Dorothy Garrels

2 pkgs. orange Jello
2 c. boiling water
1 1/2 c. orange juice
2 small cans crushed pineapple
2 cans mandarin oranges
1 pkg. lemon pudding
2 c. whipped cream <u>or</u> Dream Whip

In 9x12 inch pan or serving dish: Dissolve Jello in boiling water, add orange juice. Chill until nearly set. Add pineapple and DRAINED mandarin oranges. Let set until firm. Cover top with small or cut up marshmallows.

Cook lemon pudding and cool. Stir in whipped cream and pour over Jello and marshmallows. Serves 15.

SUNSHINE SALAD

Linda Doll

1 (3 oz.) pkg. lemon Jello
1 c. boiling water
1/2 c. mayonnaise
1/2 c. evaporated milk
1/2 c. apple (chopped)
1/2 c. celery (chopped)
1 c. crushed pineapple (undrained)

Combine Jello with boiling water. Let this cool and then add rest of ingredients.

MOLDED PINEAPPLE SALAD

Olive Ortgies
In Memory of my Sister Geraldine

1 pkg. lemon Jello
1 c. boiling water
1 small can crushed pineapple
3/4 c. sugar
Juice of 1 lemon
1 c. American cheese (grated)
1 c. whipped cream
Salad dressing and lettuce

Dissolve Jello in water. Boil together the pineapple, sugar, salt and lemon juice and add to Jello mixture. When mixture begins to set, add cheese and whipped cream. Turn into individual molds rinsed in cold water. Serve in lettuce cups garnished with salad dressing.

PINEAPPLE BANANA SALAD

Frances Philippi

2 pkgs. lemon Jello
2 c. boiling water
2 (8 oz.) bottle 7-Up
1 small can pineapple tidbits (drained)
1 c. miniature marshmallows
2 bananas
2 T. flour
1/2 c. sugar
1 envelope Dream Whip

Dissolve Jello in water and cool. Add 7-Up, fruit and marshmallows. Chill until firm, then spread with topping.

Topping: Take pineapple juice and water to make 1 cup. Blend with flour and sugar. Cook until thick; cool. Fold in 1 envelope Dream Whip which has been mixed according to directions.

Spread on salad and top with grated cheese.

GINGER-ALE SALAD

Linda Casper

1 pkg. lime Jello
1 c. boiling water
1 c. ginger-ale
1 c. canned peaches (drained and diced)
1/4 c. walnuts
1/4 c. celery

Dissolve Jello in water, add ginger-ale; chill until slightly thickened. Fold in peaches, nuts and celery. Turn into 1 quart mold. Chill. Serve with whipped cream or mayonnaise.

LIME PARTY SALAD — Lena Henkel

1/4 lb. marshmallows (16)
1 c. milk
6 drops green food coloring
1 pkg. lime Jello
2 (3 oz.) pkgs. cream cheese
1 (No. 2) can crushed pineapple
1 pkg. Dream Whip
2/3 c. mayonnaise

Melt first 3 ingredients in double boiler. Pour this hot mixture over Jello. Stir until dissolved then beat in cream cheese until dissolved. Add pineapple (undrained). Cool until cold. Then combine Dream Whip which has been beaten up and mayonnaise and add to other mixture. Pour in pan and refrigerate until set. You may put a spoonful of Dream Whip on each serving.

Serves 10 or 12 people.

ORANGE SALAD — Debra Sylvester

2 pkgs. orange Jello
1/2 c. sugar
3 c. boiling water
1 pkg. Dream Whip
1/2 can Cheddar cheese soup
1 1/2 c. crushed pineapple (drained)

Mix Jello, sugar and water and let cool until partially congealed. Mix Dream Whip according to directions and add soup to Dream Whip. Then combine with Jello and beat well with mixer. Add pineapple that has been drained well. Grate cheese on top, if desired. Chill.

COTTAGE CHEESE SALAD — Debra Sylvester

1 (24 oz.) carton cottage cheese
1 pkg. lime Jello (dry)
1 small can crushed pineapple
1 small box Cool Whip

Drain pineapple. Mix all ingredients together and chill.

LEMON JELLO SALAD — Evelyn Wilken, Bruning, Nebr.

1 pkg. lemon Jello
1 c. hot water
1/2 carton cottage cheese
1/2 c. carrots (grated)
1/2 c. mayonnaise
1 pkg. Dream Whip

Dissolve Jello in hot water. Chill until it begins to congeal. Add cheese, carrots and mayonnaise. Fold in 1 package Dream Whip which has been whipped up and a few chopped nuts.

LIME JELLO SALAD — Velma Bringewatt

1 pkg. lime Jello
1 c. hot water
3/4 c. cold water
1 c. cottage cheese
2 T. Miracle Whip salad dressing
1 c. crushed pineapple

Dissolve Jello in hot water. Add cold water; chill. When partially congealed, whip. Then add cheese and dressing. Lastly fold in the pineapple.

FROZEN LIME SALAD — Mrs. Selma Sander

2 c. crushed pineapple
1 pkg. lime Jello (dry)
1 pkg. marshmallows (cut up)
1 pt. cream (whipped) or equivalent in whipped topping
1 tsp. pineapple flavoring
1/4 tsp. mint flavoring
5 oz. buttermints (crushed)

Combine pineapple, dry Jello and marshmallows. Refrigerate overnight. Next morning, add cream and flavorings and buttermints. Put in pan and freeze until ready to serve. Remove from freezer about 10 or 15 minutes before serving. Serve on lettuce for main course or as a dessert.

ORANGE JELLO SALAD — Mildred Babka, Alexandria

1 pkg. vanilla pudding mix
1 pkg. tapioca vanilla mix
1 pkg. orange Jello
1 c. mandarin oranges
1 envelope Dream Whip

Drain oranges. Using juice, add enough water to make 3 cups. Pour liquid in pan with the mixes and Jello and bring to a good boil, stirring frequently. Set aside to cool.

Fix Dream Whip as directed on package. Add cut up oranges and add this to the mixes. Mix all together and refrigerate overnight.

The average person doesn't believe in signs
Unless they are pointing the way he wants to go.

TAPIOCA SALAD — Mrs. Don Dirks

1 pkg. vanilla tapioca pudding
1 pkg. orange tapioca pudding
3 c. water (use pineapple juice for part of water)
1 can pineapple chunks (drained)
1 can mandarin oranges (drained)
2 bananas (sliced)
1 c. miniature marshmallows

Cook puddings and water and juice and cool. Add the rest of ingredients and chill overnight.

COLORFUL SALAD — Shirley Middendorf, Lincoln, Nebr.

1 can fruit cocktail
1 can pineapple tidbits
1 small jar maraschino cherries
1 small bunch purple grapes
1 small can mandarin oranges
Miniature marshmallows
Flake coconut

Mix fruit together. Then drain. Chill several hours. Add marshmallows and coconut. Mix in 1 small carton sour cream and serve.

SALAD — Elaine Biggs, Lincoln, Nebr.

1 pkg. vanilla tapioca pudding
1 pkg. orange coconut tapioca pudding
2 cans mandarin oranges
1 can pineapple tidbits

Drain juices off fruit. Add water to make 3 cups liquid and cook with both puddings until thick. Cool and add fruits and 3 or 4 bananas and 2 cups miniature marshmallows.

PINEAPPLE COTTAGE CHEESE SALAD — Mrs. Eldo Wyssman

2 tsp. gelatin
2 T. cold water
1 c. pineapple juice
2 T. lemon juice
2 T. sugar
Pinch of salt
1/2 c. crushed pineapple (drained)
1/3 c. celery (finely chopped)
1/3 c. cottage cheese

Sprinkle gelatin on cold water and soak a few minutes. Add water to pineapple juice to make 1 cup. Heat fruit juices, add sugar, salt and gelatin. Stir until gelatin is dissolved. Chill until thick enough to hold solid food in place. Stir in the rest of ingredients. Chill until firm.

LIME SALAD

1 pkg. lime Jello
1 c. boiling water
1/2 c. salad dressing
1/4 c. light cream
1 (8 oz.) can pineapple
1 c. cottage cheese
1/2 c. walnuts

Combine Jello and boiling water. Chill until it starts to thicken. Then add the remaining ingredients.

CRANBERRY SALAD

Merle Middendorf

1 pkg. cherry Jello
1 c. Miracle Whip
1 c. cranberry relish
1 c. applesauce
1/2 c. nuts

Fix Jello according to directions and thicken slightly. Fold in rest of ingredients and pour into mold.

CRANBERRY SALAD

Lena Henkel

2 c. cranberries (ground)
1 c. sugar
1 c. crushed pineapple (drained)
3/4 lb. marshmallows (cut up) or small
1 c. whipping cream

Combine cranberries and sugar. Let stand 2 hours. Whip cream and stir in marshmallows. Let this stand 2 hours. Combine the above and add pineapple and let stand overnight in refrigerator.

This may be served on lettuce leaf.

CRANBERRY SALAD

June Sims

1 pkg. cranberries
1 c. sugar
1 large bowl Cool Whip
1/2 lb. mini marshmallows
1 c. pecans

Grind cranberries and add sugar and let set 3 or 4 hours. Add the rest of ingredients.

RAW CRANBERRY-PINEAPPLE SALAD

Mrs. Eldo Wyssman
Bruning, Nebr.

1 pkg. cranberries
1 1/2 c. sugar
1 c. crushed pineapple (drained)
1 pkg. Dream Whip (prepared as directed)
2 c. miniature marshmallows
1/2 c. walnuts

Grind cranberries and mix with sugar. Let stand 2 hours. Stir occasionally. Then mix with rest of ingredients carefully. Put in 9x13 inch pan. Chill overnight.

EASY CRANBERRY SALAD

Doris Wilken
Irene Ellermeier; Debra Sylvester

1 pkg. cranberries
1 c. sugar
1 pkg. small marshmallows
1 small can crushed pineapple
2 c. Cool Whip

Grind cranberries. Add sugar. Let set for an hour. Add the rest of the ingredients and mix well.

CRANBERRY SALAD

Mrs. Chris Johnson

1 pkg. cherry Jello
1 c. boiling water
1 c. sugar
1 tsp. lemon juice
1 c. crushed pineapple (drained)
1 orange (ground)(peel and all)
1 c. cranberries (ground)

Dissolve Jello in boiling water. Grind orange and cranberries together and add rest of ingredients. Add to Jello.

You can add some diced celery and 1/2 cup nuts, if desired.

CRANBERRY SALAD

Rose Kudrna

2 (3 oz.) pkgs. cherry Jello
1 1/2 c. hot water
1 (10 oz.) pkg. frozen strawberries
1 (13 1/2) can crushed pineapple
2 c. cranberries (whole berry)
12 large or 120 small marshmallows

Dissolve Jello in hot water. Drain pineapple and strawberries and add enough water to make 1 cup juice. Add to dissolved Jello. Chill just until congealed (not set). Add other ingredients and chill.

FROSTED CRANBERRY SQUARES

Deloris Folkerts

1 (13 1/2 oz.) can crushed pineapple
1 (6 oz.) pkg. lemon Jello
1 (7 oz.) bottle ginger-ale
1 (1 lb.) can jellied cranberry sauce
1 (2 oz.) pkg. Dream Whip
1 (8 oz.) pkg. cream cheese
1/4 c. pecans
1 T. butter

Drain pineapple; save juice. Blend together drained pineapple and cranberry sauce. Set aside. Add water to juice to make 1 cup. Heat until boiling. Dissolve Jello in hot liquid. Cool. Gently stir in ginger-ale. Chill until partially set and then fold in cranberry mixture. Pour in 9x9x2 inch dish. Chill until firm and then spread with topping.

Continued Next Page.

FROSTED CRANBERRY SQUARES (Continued)

TOPPING:

Prepare Dream Whip according to directions on package, fold in softened cheese. Spread on top and toast the pecans in butter in 350° oven for about 8 minutes. Sprinkle pecans on top.

CRANBERRY APRICOT SALAD

Grace Hermann

1 pkg. lemon Jello
3 T. sugar
1/4 tsp. salt
1 c. hot water
1 c. apricot juice and water
2 tsp. lemon juice
2 c. fresh cranberries (ground)
1/2 c. canned apricots (diced)

Dissolve Jello, sugar and salt in hot water. Add apricot juice and enough water to make 1 cup. Add lemon juice and chill until it begins to thicken. Add cranberries and apricots. Chill.

WHITE CRANBERRY SALAD

Amy Lapcheska

1 large pkg. lemon Jello
2 c. hot water (cool and whip)
Add: 2 c. cranberries (ground)
1 c. sugar
1 c. crushed pineapple
1 can white grapes (drained)
1 c. nuts
1 c. small marshmallows

Mix Jello and hot water and let cool until it begins to congeal and then whip. Then add cranberries and sugar. This should set in refrigerator 2 hours or overnight, before adding the last 4 ingredients. Mix and lastly add 1 cup whipped cream.

FRUIT SALAD

Leona Thompson

Drain:
1 large can fruit cocktail
1 small can mandarin oranges (cut in 1/3's)
Some maraschino cherries (diced)
Add:
2 bananas (diced)
1/2 bag miniature marshmallows

Mix 1 package Dream Whip or Cool Whip and combine with above fruit. Thin with cherry juice and tint red.

24 HOUR GRAPE SALAD

1 lb. seedless green grapes
1 (No. 2) can chunk pineapple
1 lb. tiny marshmallows
4 egg yolks (slightly beaten)
1/4 c. milk
6 T. sugar

Add 1/2 cup pineapple juice to egg yolks, milk and sugar and cook until thick. Cool. Then add 1 cup cream (whipped) to this and then add fruit and marshmallows. Chill.

FRUIT SALAD

Mrs. Martin Garrels

1 c. pineapple (tidbits or chunk)
1 c. fruit cocktail
1 c. flaked coconut
1 c. Royal Ann white cherries (pitted)
1 c. sour cream
1/2 c. walnuts
1 c. miniature marshmallows
1 small can mandarin oranges

Thoroughly drain fruits. Lightly blend fruits with sour cream, coconut, marshmallows and nuts.

May be served immediately, but better if refrigerated several hours. Especially attractive when pastel coconut and pastel marshmallows are used.

FRUIT SALAD

Emma Knutzen

4 egg yolks
4 T. sugar
4 T. vinegar
1 pt. whipped cream or Dream Whip
1 c. pineapple (drained)
1 c. white cherries (drained)
1 lb. marshmallows
1 c. nuts

Cook egg yolks, sugar and vinegar over boiling water; cool. Add whipped cream, pineapple, cherries and marshmallows and nuts. Let stand overnight in refrigerator. Serve on lettuce if desired.

Most footprints in the sands of time were made by work shoes.

WALDORF CROWN SALAD

Marcia Miller
Omaha, Nebr.

2 (3 oz.) pkgs. strawberry Jello
2 c. boiling water
1 1/2 c. cold water
1 c. apples (cubed)
1/2 c. celery (sliced)
1/4 c. walnuts (chopped)

Dissolve Jello in boiling water. Stir in cold water. Chill until thickened. Fold in apples, celery and nuts. Pour into a 5 cup ring mold. Chill until firm. Unmold and fill center with Regal dressing. Garnish with apple slices and walnut halves.

REGAL DRESSING:

Combine 1 cup sour cream and 1/2 cup salad dressing. Fold in 1 1/2 cups miniature marshmallows.

STRAWBERRY SALAD

Judy Otteman

2 small pkgs. strawberry Jello
2 3/4 c. boiling water
2 c. crushed pineapple (drained)
2 c. bananas (mashed)
2 pkgs. frozen strawberries
Nuts (optional)

Dissolve Jello in water. Add the rest of the ingredients. Put in a 9x12 inch pan. Let set. Cover when set with a thin layer of sour cream and small marshmallows which have been mixed together.

REAL RED RASPBERRY SALAD

Irene Ellermeier

2 pkgs. raspberry Jello
2 c. boiling water
1 (10 oz.) pkg. frozen raspberries
1 (1 lb.) can jellied whole cranberry sauce
2 T. lemon juice

Dissolve Jello in boiling water. Add raspberries and cranberries. Beat with mixer until mixed. Add lemon juice and refrigerate.

BING CHERRY SALAD

1 pkg. raspberry or cherry Jello
1 c. boiling water
1 small can crushed pineapple
1 can Bing cherries (pt.)
1 c. celery (cut fine)
1/2 c. walnuts

Dissolve Jello in boiling water. Drain pineapple and Bing cherries and add water to make 1 cup juice. Add to Jello and then add the rest of ingredients.

RUBY RHUBARB SALAD

Roma Heinrichs

2 c. fresh rhubarb (diced)
1 (6 oz.) pkg. strawberry Jello
1 3/4 c. cold water
1 T. lemon juice
1 banana (sliced)
6 oz. cream cheese (diced)
1 egg
1 tsp. lemon peel (grated)
1 tsp. orange peel (grated)
2 T. lemon juice
1/3 c. sugar
2 c. whipped cream or Dream Whip

Cook rhubarb, covered, 3 minutes. Drain, saving liquid. Add enough water to make 2 cups. Bring to boil and dissolve Jello. Add cold water and lemon juice. Chill until partially set. Add rhubarb, banana and cream cheese. Chill well.

In saucepan cook rest of ingredients over low heat until thick. Cool. Add cream and fold in. Spread over Jello.

RASPBERRY DELIGHT

Min Wilken

1 (10 oz.) pkg. frozen raspberries
1 c. applesauce
1 (3 oz.) pkg. raspberry Jello
1 c. boiling water
1 c. sour cream
2 c. tiny marshmallows

Dissolve Jello in water. Add berries and applesauce. Mix well and pour in pan. When set, spread with the sour cream and marshmallows which have been mixed together. This will keep well several days.

FROZEN APPLE SALAD

1 (9 oz.) can crushed pineapple
2 eggs (beaten)
1/2 c. sugar
Dash of salt
3 T. lemon juice
2 c. unpared apples (diced)
1/2 c. celery (diced)
1 c. whipping cream (whipped)

Drain pineapple, reserve syrup. Add enough water to syrup to make 1/2 cup. Combine eggs, sugar, salt and syrup mixture in small saucepan. Cook over low heat, stirring constantly until thick. Cool. Fold in pineapple, apples, celery and whipped cream. Pour into 2 quart flat pan. Freeze firm. Cut in squares.

Flattery should be used like perfune -- smell and enjoy it, but don't swallow it.

BEET SALAD

Pat Houck
Strang, Nebr.

1 pkg. lemon Jello
1 c. beet liquid (if not 1 cup add enough water)
1/2 c. vinegar
1/2 c. sugar
Dash of salt
1 can (or 2 c.) beets (diced)
1 c. celery (diced)
2 tsp. mustard seed

Bring beet liquid, vinegar, sugar and salt to a boil and dissolve Jello in it. Add beets, celery and mustard seed. Let set and enjoy!

MACARONI SALAD

Elaine Biggs
Lincoln, Nebr.

1 c. shell macaroni
4 hard boiled eggs
1 medium sized cucumber
1 large tomato
1/2 c. cheese (cut up)
Onion, salt and pepper (to taste)

Fix macaroni according to directions on package; drain. Then mix all the rest of ingredients with macaroni. Pour 1 cup thinned mayonnaise over this and mix well. Chill and serve.

This is a nice change from potato salad.

SHRIMP SALAD

Mrs. Anna Bruning

1/2 pkg. salad macaroni
1/3 small onion (diced)
1 green pepper (diced)
1 cucumber (diced)
3 stalks celery (diced)
2 small cans shrimp (drained)
Salad dressing
3/4 c. milk
Vinegar, mustard and sugar

Cook macaroni as directed on package. Rinse with cold water. Add onion, pepper, cucumber and celery. Add shrimp.

Make dressing of salad dressing, milk, vinegar, mustard and sugar. Pour over salad and stir.

A joint checking account is one that lets a wife beat her husband to the draw.

PICKLED KIDNEY BEANS

Mildred Hegstrom

1 c. kidney beans
Dash of salt and pepper
Dash of garlic powder
Wine vinegar

Wash 1 can kidney beans, rinse and strain until thoroughly cleaned of juice. Put in pint jar, add seasonings and cover with wine vinegar. Add these to any salad, as few or as many as desired for color and zest, or use on relish tray, or can also be served on picks as appetizers.

As you use beans, add more washed beans to seasoning mixture. No need to replenish seasonings or vinegar for a few times.

KRAZY KRAUT SALAD

Mrs. Thomas Kerl

1 (No. 303) can sauerkraut
1/2 medium onion (chopped)
1 green pepper (chopped)
3 or 4 stalks celery (chopped)
1 c. sugar
1/3 c. vinegar

Heat to boiling the sugar and vinegar. Pour over the other ingredients that have been mixed together. When thoroughly cooled, pour into Tupper bowl. Seal and refrigerate. Will keep 3 weeks.

CABBAGE SALAD

Mrs. Jack Blunk
Carleton, Nebr.

4 lbs. cabbage (shredded)
4 T. onion (grated)
1 bunch carrots (ground)
1 green pepper (ground)
Salt
1 c. white vinegar
1 1/2 c. sugar
1 T. gelatin (in)
1/2 c. water
1/2 c. salad oil

Boil vinegar and sugar. Remove from heat and add gelatin that has been in the 1/2 cup of water. Add salad oil. Pour this hot mixture over the first 5 ingredients that have been mixed together. Let stand overnight. Will keep a week at least.

Good judgment comes from experience.
Experience comes from bad judgment.

CABBAGE SLAW

Merle Middendorf

1 large head of cabbage (cut up)
1 c. sugar
15 stuffed olives
1 medium onion (chopped)
1 c. vinegar
1/2 c. salad oil
1 tsp. salt
1 tsp. celery seed
1 tsp. prepared mustard

Mix cabbage, sugar, olives and onion. Then boil for 3 minutes the vinegar, oil, salt, celery seed, and mustard together. Cool this, then mix through the cabbage mixture. Put in Tupperware bowl and refrigerate. Will keep for 2 weeks.

CABBAGE SLAW

Mrs. John W. Hanlin

1 head cabbage (shredded)
1/2 green pepper (chopped)
2 T. onion (chopped)
1 tsp. celery seed
1 tsp. salt
1 1/2 c. sugar
3/4 c. salad oil
3/4 c. vinegar

Combine sugar, oil and vinegar in pan and bring to a boil. Pour hot over vegetables which have been mixed together. Let stand until cool. Keeps 2 weeks in refrigerator.

This slaw can be varied by adding 2 carrots (grated).

SAUERKRAUT SALAD

Mrs. Selma Sander

1 (1 lb. 11 oz.) can sauerkraut
3/4 c. sugar
1 c. celery (diced)
1 c. green pepper (diced)
1/4 c. onion (diced)
2 T. vinegar
1/2 tsp. salt
1/8 tsp. pepper
1 tsp. celery seed
3 T. pimiento (diced)

Drain kraut well and cut up with scissors. Add the rest of ingredients and store covered in refrigerator. Keeps indefinitely.

CABBAGE SALAD

Pat Houck
Strang, Nebr.

1 pkg. Knox gelatin
1/2 c. cold water
1 c. sugar
3/4 c. vinegar
1/2 tsp. salt
1/2 tsp. celery salt
1 head cabbage (finely chopped)
3 carrots (grated)
1/2 green pepper (diced)
1/2 onion (diced)

Dissolve gelatin in cold water, let stand while heating following: sugar, vinegar, salt and celery salt. When heated, mix with gelatin. When gelatin is thoroughly dissolved and while

Continued Next Page.

CABBAGE SALAD (Continued)

mixture is still hot, pour it over chopped cabbage which has been mixed with carrots, pepper and onion. Let stand overnight.

CABBAGE AND ONION SALAD

Dorothea Deepe

1 head cabbage (shredded)(8 c.)
2 large onions (sliced thin) (separate rings)
1 c. sugar
1 c. vinegar
1 1/2 tsp. salt
1 tsp. celery seed
1 tsp. dry mustard
1/4 tsp. pepper
1 c. salad oil

Alternate cabbage and onions in large bowl with onion rings for top layer. Combine sugar, vinegar, salt, celery seed, mustard and pepper in saucepan. Bring to boiling. Remove from fire and add oil. Drip hot mixture over cabbage and onions. Do not stir. Cover and refrigerate 24 hours before using. Keeps well in refrigerator. Serves 16 to 18.

For color use red onions with white or green cabbage or red cabbage with white onions.

COPPER PENNIES (CARROT SALAD)

Roma Heinrichs

2 lbs. carrots
1 medium onion (sliced)
1 Bell pepper (sliced)
1 can tomato soup
1 c. sugar
3/4 c. vinegar
1/2 c. salad oil
1 tsp. mustard
1 tsp. Worcestershire sauce
Salt and pepper

Cut carrots round and cook until tender. Drain. Mix carrots with the rest of ingredients and let stand overnight in refrigerator. Keeps indefinitely in covered jar in refrigerator.

THREE BEAN SALAD

Frieda Kerl

1 can yellow beans
1 can green beans
1 can red beans
1/4 onion (chopped)
3/4 c. sugar
1/2 c. salad oil
1/2 c. vinegar

Drain beans and then add onions, sugar, oil and vinegar to beans. Add pinch of salt and pepper, to taste. Mix well and let set overnight.

THREE BEAN SALAD — Ann Hinrichs

1 (15 oz.) can garbanzo beans
1 (15 oz.) can pinto beans
1 (1 lb.) can green beans
1/2 c. onion (sliced)
1/2 c. green pepper (chopped)
3/4 c. sugar
2/3 c. vinegar
1/3 c. salad oil
1 tsp. salt
1 tsp. pepper

Drain all 3 beans. Put in colander and wash thoroughly the garbanzo and pinto; then add drained green beans (cut in small pieces). Combine beans, onion and green pepper.

Combine remaining ingredients and bring just to a boil. When completely cool, pour over the vegetables and toss lightly.

Do not use until following day. The longer this stands the better it tastes.

GREEN BEAN SALAD — Frieda Hopken

1 (No. 2) can green beans
1/4 c. French dressing
4 strips bacon
2 T. onion (finely chopped)
1/2 tsp. salt
2 hard boiled eggs
4 lettuce cups

Drain beans well. Fry bacon crisp and drain. Mix beans with dressing and chill at least 30 minutes. Add crumbled bacon, onion and salt. Serve in crisp lettuce cups and garnish with quartered boiled eggs.

POTATO SALAD — Lucie Norder

6 c. cooked potatoes (cut up)
4 hard boiled eggs (cut up)
1/4 c. onion (diced)
Salt and pepper (to taste)
1/2 c. salad dressing
1/3 c. sugar
2/3 tsp. prepared mustard
2 T. vinegar
1/4 c. half and half

Mix together first 4 ingredients. Then mix together salad dressing, sugar, mustard, vinegar and half and half. Then mix this well with potato mixture.

Stay is a charming word in a friend's vocabulary.

POTATO SALAD — Mildred Hegstrom

4 c. cooked potatoes (diced)
3 T. vinegar
3 T. salad oil
1 T. prepared mustard
1 to 4 T. green onion tops (chopped)
1/2 tsp. celery seed
3/4 tsp. salt
4 hard cooked eggs (chopped)
1 c. celery (finely chopped)
1 T. parsley (chopped)
1/2 c. mayonnaise
Bacon bits (to taste)(optional)

Dice potatoes, while warm, mix oil, vinegar, mustard, celery seed and salt and toss lightly with potatoes. Chill well. When cold, add all other ingredients.

HOT GERMAN POTATO SALAD — Lucie Norder

5 or t medium sized potatoes
1/2 c. sliced bacon
2 T. onion (minced)
3 T. hot water
3 T. vinegar
2 hard boiled eggs

Boil potatoes in jackets and peel while hot. Fry bacon until crisp and remove from fat. Add bacon to sliced potatoes. To bacon fat add onions, water and vinegar. Let this come to a boil and pour over hot potatoes and bacon. Mix well. Slice eggs over the top and serve hot.

DRESSINGS

DOROTHY LYNCH SALAD DRESSING — Joan Langhorst; Lena Henkel; Merle Middendorf; Ardath Wilhelms

Heat 1 cup salad oil to lukewarm. Add:

1 can tomato soup
3/4 c. sugar
1/2 c. vinegar
1/8 tsp. garlic salt or powder
1 T. dry mustard
1 tsp. salt
1 T. celery seed
1 tsp. black pepper
1 tsp. paprika

Mix in blender or mixer. Be sure salad oil is lukewarm.

THOUSAND ISLAND DRESSING — Mrs. Alton Edzards

1 can tomato soup
1 qt. salad dressing
1 pkg. dry green onion dip
2/3 c. salad oil
1/2 c. vinegar
1/2 c. catsup
1 c. brown sugar
1/2 c. white sugar
1 tsp. dry mustard
1 tsp. celery salt
1 tsp. paprika

Put all ingredients in blender or large mixer bowl and mix well. This makes a large amount but keeps well in the refrigerator.

OIL AND VINEGAR DRESSING — Marilyn (Ellermeier) Neville, Lincoln, Nebr.

3/4 c. sugar
1/2 c. vinegar
1 tsp. salt
1 1/2 tsp. celery seed
1 1/2 tsp. dry mustard
1 1/2 T. real lemon
1/4 c. onion (diced)
1 1/2 c. oil (salad)

Combine in blender and mix.

POPPY SEED SALAD DRESSING — Doris Norder

1/2 c. mayonnaise
2 T. Reeds salad dressing
1/4 tsp. garlic salt
2 tsp. lemon juice
1/4 c. cream
2 T. sugar
1/2 tsp. poppy seed

Combine and mix well.

MAYONNAISE — Lucie Norder

4 egg yolks
1 T. corn starch (heaping)
1 tsp. mustard (dry or prepared)
1 tsp. salt
1/2 c. sugar
1/4 c. water
1/2 c. vinegar

Beat together in double boiler the first 5 ingredients. Add water and vinegar and beat again. Then boil until thick.

THOUSAND ISLAND DRESSING — Mrs. Frank Bruning

1 c. mayonnaise
1/4 c. catsup
1/4 c. sugar
1/4 c. pickle relish
2 hard boiled eggs (chopped)

Combine all ingredients. Stir well. Store in refrigerator.

THICK FRENCH DRESSING — Frieda Hopken

1 tsp. paprika
1 tsp. mustard
1 tsp. salt
1 tsp. celery seed
1/2 c. sugar
2 T. onion juice
1 c. salad oil
4 T. vinegar

Put all dry ingredients and onion juice in electric mixer. Add 1/2 the oil slowly, beating continuously, at slow speed. Add vinegar and rest of oil. This is a thick sweet-sour dressing good on tossed salad.

SALAD DRESSING — Darlene Houser

3 eggs
1 c. sugar
1/4 c. vinegar (plus) enough water to make scant 1/2 c.

Mix well, bring to a boil and take off to let set up.

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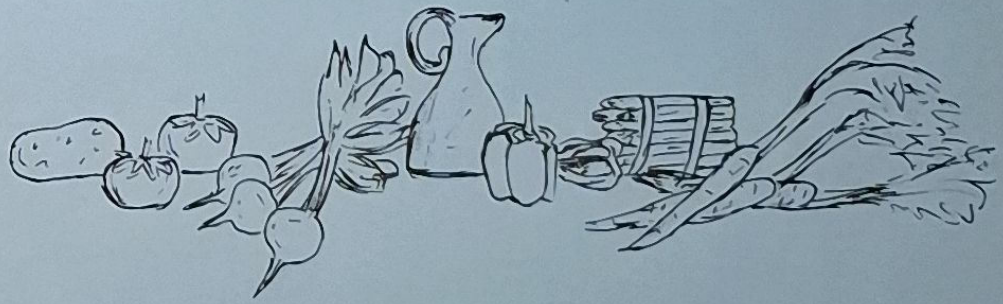
Vegetables



VEGETABLES

ASPARAGUS CASSEROLE

Mrs. Selma Sander

15 to 20 asparagus spears
5 hard cooked eggs
4 T. butter or oleo
4 T. flour
1 1/2 c. rich milk
Salt and pepper
1/4 c. cheese (grated)
1 c. buttered bread crumbs

Make white sauce of butter, flour and milk. Alternate layers of asparagus, eggs and white sauce. Top with bread crumbs and cheese. Bake at 350° for 25 to 30 minutes.

ASPARAGUS-CHEESE BAKE

2 pkgs. frozen cut asparagus
1 (8 oz.) can small white onions (1/2 c.)
4 slices bacon
1 T. flour
1/2 c. tomato juice
1 c. sharp cheese (shredded)
1 T. prepared mustard
1 T. bacon fat
1/4 c. asparagus liquid

Cook and drain asparagus, reserving 1/4 cup liquid. Arrange asparagus and onions (drained) in a 10x6x2 inch baking dish. Fry bacon, reserving 1 tablespoon fat. Blend in the 1 tablespoon flour, add tomato juice and reserved liquid and cook until mixture thickens. Add cheese and mustard. Stir until cheese melts.

Pour over vegetables, stirring lightly. Sprinkle top with bacon pieces. Bake at 350° for 20 minutes. Serves 6.

Crisp fresh vegetables are everyone's delight.
Buy them in season the price will be right.
Cook, fry or toss for a salad -
Vegetables always tempt the palate.

ASPARAGUS CAULIFLOWER OR OTHER VEGETABLES

6 c. fresh asparagus (cooked and drained)
1/4 c. ripe olives (chopped)
1/4 c. green olives (chopped)
1 T. onion (minced)
1 small bottle pimiento (chopped and drained)

SAUCE:
2 T. oleo
2 T. flour
1 1/2 c. milk
1/2 tsp. salt
1/2 tsp. celery seed
1 c. Cheddar cheese

Cook asparagus or other vegetable until tender crisp, drain and place in baking dish. Cook oleo, flour, milk, salt and celery seed until thick, stir in the grated cheese. Pour over vegetables. Top with buttered crumbs. Bake at 350° for 35 minutes.

ASPARAGUS DELICIOUS

Maria Nedza
Belvidere, Nebr.

2 lbs. fresh or 2 (10 oz.) pkgs. frozen asparagus spears
1 T. butter or oleo
1 T. flour
1/8 tsp. salt
Dash of white pepper
1 c. milk
1/2 c. sharp American cheese (shredded)
1/4 c. slivered blanched almonds (toasted)

Cook asparagus and drain. Place in warm serving dish and keep hot. Melt butter in small pan over low heat. Combine flour and seasoning into melted butter. Add milk all at once. Cook quickly, stirring constantly, until mixture thickens and boils. Cook and stir for 2 minutes. Add cheese and stir until melted.

Pour over hot asparagus and top with almonds.

GREEN BEAN SUPREME

Jeri Rippe

2 cans green beans
1 can mushroom soup
1/2 c. Cheddar cheese (grated)
1 can French fried onions

Combine beans, soup and cheese. Put in baking dish. Top with onions. Bake at 350° for 20 minutes.

DRESSED UP GREEN BEANS

1 qt. fresh green beans (cut)
2 hard cooked eggs
2 tsp. butter
2 tsp. flour
1/4 tsp. salt
1/8 tsp. pepper
1/2 c. milk
1/2 c. salad dressing

Cook green beans until tender. Chop egg whites; sieve yolks. Melt butter in saucepan; blend in flour, salt and pepper. Gradually stir in milk. Cook over medium heat until thickened. Stir in egg whites. Remove from heat, stir in salad dressing.

Drain hot beans; place in serving dish. Spoon on sauce; sprinkle on sieved egg yolks. Serves 8.

SPANISH SNAP BEANS

Mrs. Eldo Wyssman

1 T. fat
1 T. onion (chopped)
1/3 c. green pepper (chopped)
1 c. tomatoes (cooked or canned)
1 1/2 c. snap beans (cooked or canned)
Salt and pepper
Bread cubes (toasted)

Heat the fat and brown the onion and green pepper in it. Add tomatoes and cook slowly about 15 minutes. Add beans and season to taste with salt and pepper. Heat thoroughly. Turn into serving dish and top with bread cubes. Serves 4.

GREEN BEANS AND ONION RINGS

Mrs. Anna Bruning
Bruning, Nebr.

1 or 2 cans green beans
1/4 c. bean liquid
1 can cream of mushroom soup
1/4 tsp. salt
1 c. or can French fried onion rings

Place green beans in buttered casserole. Add soup and bean liquid. Cover with onion rings. Bake at 350° for 30 to 35 minutes.

A CHANGE FOR GREEN BEANS

Mrs. Chris Johnson

Enough for your family:
Bacon
Onion
Green beans (cooked)
2 eggs
Salt and pepper

Fry bacon and onion. Drain off most of the grease, add beans. Heat a few minutes. Beat eggs, season with salt and pepper, pour over beans. Turn with spatula. Serve hot.

BEAN CASSEROLE

Blanche Willert
Omaha, Nebr.

1/2 lb. bacon
2 medium onions (chopped)
1/2 c. vinegar
1/2 c. brown sugar (packed)
1/2 c. catsup
1 T. Worcestershire sauce
1 tsp. salt
1 tsp. garlic salt
1 tsp. dry mustard
1 lb. can red kidney beans
1 lb. can baked beans
1 lb. can dry lima beans
1 lb. can garbanzo beans (drain)
1 lb. can green lima beans (drained)
1 lb. can cut green beans (drain)

Brown bacon, drain and break into small pieces. In 2 tablespoons drippings, cook onion for 5 minutes. Combine next 7 ingredients. Add to bacon and onion mixture; simmer 20 minutes.

Into a 3 quart casserole mix the beans. Spoon the bacon-onion mixture over top of beans. Do not stir mixture into beans. Bake 1 hour at 350°. Serves 15. This freezes well.

BAKED BEANS

Mary Wagner
Bruning, Nebr.

2 tsp. salt
Pinch of pepper
1/2 c. catsup
1/4 c. onion (chopped)
1/4 c. brown sugar
1/2 tsp. mustard
6 oz. can tomato paste
2 (16 oz.) cans beans
Bacon strips

Mix all ingredients except bacon in casserole. Lay bacon strips on top. Bake at 400° for 1 hour.

QUICK BAKED BEANS

Mrs. Ernest Sander

1/4 c. molasses
2 T. prepared mustard
2 T. vinegar
1 tsp. Worcestershire sauce
2 (1 lb.) cans baked beans
1 small onion (sliced)
Bacon strips

Blend together molasses, mustard, vinegar and Worcestershire sauce. Put baked beans in 1 1/2 quart casserole, combine with molasses mixture and onion. Bacon strips may be added.

Bake at 350° for 45 minutes.

Green peas haven't missed a banquet in 50 years.

BAKED LIMA BEANS

1 lb. pkg. baby lima beans
1/4 c. butter or oleo
1/2 c. brown sugar (firmly packed)
1 T. dark molasses
2 T. prepared mustard
1 c. commercial sour cream

Soak beans overnight in refrigerator, adding a small bit of soda. When ready to cook, wash thoroughly and drain. Add ham bone to beans, if desired. When cooked, should measure 5 cups.

Combine rest of ingredients and turn into a 2 quart casserole. Bake at 350° for 45 minutes.

BAKED BEANS

Leola Bruning

31 oz. can pork and beans
1/2 c. catsup
1/4 c. molasses
3/4 c. brown sugar
Mustard and onion (to taste)
Salt and pepper (to taste)
6 slices bacon (browned and broken)
Bacon grease

Combine ingredients and bake at 250° for 2 hours. Do not stir while baking.

EASY BAKED BEANS

Leola Bruning

1/2 c. brown sugar
1 T. prepared mustard
1/2 c. catsup
1 (1 lb. 15 oz.) can pork and beans
Salt pork or bacon

Combine sugar, mustard and catsup; mix with beans. Pour into 1 1/2 quart casserole. Top with small pieces of salt pork or bacon. Bake, uncovered, at 325° for 1 1/2 hours.

SOY BEANS AND BACON

Wash soy beans thoroughly and store in refrigerator while soaking several hours or overnight. Cook in water they have been soaked in; drain.

3 c. beans (cooked)
2 onions (chopped)
1/4 tsp. savory
1/8 tsp. smoke flavoring
6 slices bacon (cooked just until done and drain)
1/4 tsp. butter flavoring

Combine and heat until thoroughly heated. Serve.

BROCCOLI AND LIMA BEAN CASSEROLE

1 pkg. frozen broccoli
1 pkg. frozen lima beans
1 can celery soup
1 can mushroom soup
4 c. Rice Chex
1 tsp. curry powder
4 T. butter or oleo
1/4 tsp. butter flavoring

Pre-cook vegetables according to directions on package; drain. Saute' Rice Chex, curry powder, oleo and flavoring. Combine with soups and pour over vegetables in casserole. Bake at 350° for 30 minutes to 45 minutes.

Or: Combine uncooked vegetables with rest of ingredients. Bake in slow oven 300° for 1 hour.

BROCCOLI OR SPINACH CASSEROLE

1 pkg. frozen broccoli or frozen spinach
1 c. cottage cheese
3 eggs (slightly beaten)
1/2 c. butter or oleo (melted)
3 T. flour
Salt and pepper

Thaw broccoli or spinach so it can be broken in rather small pieces. Add rest of ingredients. Put in casserole and set in pan of hot water. Bake at 350° for 1 hour.

BRUSSELS SPROUTS DELUXE

1 (10 oz.) pkg. frozen brussels sprouts
1/2 c. salted water
1/2 c. carrots (julienne or sliced)
1 (10 1/2 oz.) can condensed cream of celery soup
1/3 c. milk
1/4 tsp. caraway seed

Combine vegetables and water. Bring to boil, cook over low heat for 15 minutes or until done. Drain. Add remaining ingredients. Heat. Stir now and then. Makes 4 servings.

An onion can make people cry, but there is yet to be invented a vegetable that can make them laugh.

SWEET-N-SOUR BRUSSELS SPROUTS

1 lb. fresh or 3 (10 oz.) pkgs. frozen brussels sprouts (well drained)
1 T. oleo
1/4 c. brown sugar
1/4 c. white vinegar
1 tsp. corn starch
1 tsp. onion (grated)
1/8 tsp. dry mustard

Combine oleo, brown sugar, vinegar, corn starch, onion and mustard and cook until it thickens. Pour over the cooked sprouts and serve hot.

CRANBERRY GLAZED BEETS

Maria Nedza
Belvidere, Nebr.

1 can diced beets (drained)
1 can cranberry sauce (whole or jellied)
1 tsp. orange rind (grated)
2 T. orange juice
Dash of salt

Combine all ingredients in saucepan. Heat thoroughly, stirring occasionally.

ORANGE BEETS

Maria Nedza
Belvidere, Nebr.

2 T. corn starch
1 (6 oz.) can water
1 (6 oz.) can frozen orange juice concentrate
3/4 c. cider vinegar
1 1/4 c. brown sugar
2 T. butter
1 (3 1/2 c.) can small whole beets (drained)

Combine corn starch with half the water to form a smooth paste. Combine other ingredients except butter and beets. Bring to a boil. Add the corn starch. Cook until clear and thickened, stirring constantly. Add butter and beets. Heat and serve.

The sauce can be frozen with or without beets.

PINEAPPLE BEETS

1/4 c. brown sugar
2 T. corn starch
1/4 tsp. ginger
1/2 tsp. salt
Liquid drained from pineapple
1/2 c. water
1/3 c. vinegar
2 (16 oz.) cans cut beets (drained)
1 (16 oz.) can pineapple chunks (drained)

Combine brown sugar, corn starch, ginger and salt. Add pineapple juice, water and vinegar. Cook until sauce thickens, stirring constantly. Add beets and pineapple. Serve hot or cold.

Nice to serve with pork or beef dinners. Serves 8 to 10.

SCALLOPED CORN

Mrs. Dennis Sylvester

1 can corn (whole or creamed)
1/2 c. milk
1/2 c. cracker crumbs
1/4 c. onion
Green pepper (optional)
1 T. butter

Combine ingredients and bake 1/2 hour at 350°. May double recipe using 1 can whole and 1 can cream style corn.

CORN WITH CREAM CHEESE

Marla Dowdy

1/4 c. milk
1 (3 oz.) pkg. cream cheese
1 T. butter
1/2 tsp. salt
1/8 tsp. pepper
2 (12 oz.) cans whole kernel corn (drained)(3 c.)

Combine milk, cream cheese, butter, salt and pepper in saucepan. Cook over low heat, stirring constantly until cheese melts and is blended. Add corn and heat. Makes 6 servings.

BAKED CORN

Marilyn Philippi

2 c. cream style corn
1 c. cracker crumbs (rolled)
1/2 c. onion (chopped)
2/3 c. cheese (cut fine)
1 tsp. salt
2 eggs (beaten)
1 1/2 c. milk
2 T. butter (melted)

Mix together. Pour into buttered 2 quart casserole. Bake 1 hour at 350°.

CORN AND CARROT CASSEROLE

Mrs. Ernest Sander

1 (12 oz.) can whole kernel corn
1 1/2 c. raw carrots (grated)
1 large green pepper (chopped)
2 eggs
1 c. milk
2 T. flour
1 tsp. salt
1 T. sugar
3/4 tsp. paprika
2 T. butter or oleo

Place vegetables in 2 quart casserole. Whip eggs and milk lightly and set aside. Melt butter in double boiler, stir in flour and mix well. Add eggs, milk and seasonings, stirring until thick. Pour sauce over vegetables and mix well. Bake at 350° for 30 minutes.

I eat my peas with honey,
I've done it all my life;
It makes the peas taste funny
But it keeps them on my knife.

CABBAGE AU GRATIN

Evelyn Lemke

1 qt. cabbage (boiled)
2 c. medium white sauce
1 tsp. salt
1 c. cheese (grated)
1/2 c. bread crumbs (buttered)
1/8 tsp. pepper

(You may use leftover cabbage.) Butter a baking dish. Put layer of cabbage, white sauce, cheese. Repeat for 3 layers. Bake 25 or 30 minutes in a 350° oven.

CORN OYSTER SCALLOP

Ann Hinrichs

2 (10 oz.) cans frozen condensed oyster stew
1 lb. can cream style corn
1 lb. can whole kernel corn (well drained)
1 1/2 c. cracker crumbs (crushed medium fine)
1 egg (slightly beaten)
1/2 tsp. salt
Dash of pepper
2 T. pimiento strips
2 T. butter (melted)
1/2 c. cracker crumbs

Place unopened cans of oyster stew in hot water for 10 minutes. Combine oyster stew, cream style corn, drained whole kernel corn, 1 1/4 cups cracker crumbs, egg, salt, pepper and pimiento strips. Pour into greased 2 quart casserole.

Combine 1/2 cup cracker crumbs and butter. Sprinkle around edge of corn mixture. Bake in moderate oven (350°) for 1 hour. Make this the day it is to be served.

FAVORITE VEGETABLE SCALLOP

Mrs. Thomas Kerl

1 head cauliflower (separate into flowerets)
8 carrots (cut lengthwise)
2 c. small onion or large onions (quartered)
White sauce
American or Parmesan cheese

In separate pans cook vegetables in salted water. Drain and arrange in greased 8x12 inch baking dish. Make a not-too-thick white sauce and pour over all. Grate cheese over top.

Bake at 375° just long enough to heat through and brown top.

Home should be more than a filling station.

HONEY GLAZED CARROTS

Maria Nedza
Belvidere, Nebr.

2 lbs. carrots (sliced) and sliced)
1/2 tsp. salt
3/4 c. honey
1 T. lemon juice
2 T. flour
2 T. butter (softened)

Cook carrots in boiling salted water 8 minutes or until almost tender. Add honey and lemon juice. Simmer until liquid in pan is reduced to half. Blend flour and butter into a smooth paste. Stir into carrots. Bring to a boil and simmer 1 minute.

Place in heated serving dish.

GLAZED MINTED CARROTS

6 medium or 12 small carrots
3 T. butter or oleo
3 T. brown sugar
Or Substitute:
1/4 c. honey
1/4 c. oleo
1/4 tsp. butter flavoring
1 T. fresh mint leaves (chopped) or 1/2 tsp. dried mint leaves
1/4 tsp. mint flavoring
Mint or parsley leaves (to garnish)

Wash and scrape carrots. Cut medium in half or quarters. Simmer until tender crisp. Melt butter or oleo, add carrots, sprinkle with other ingredients. Cook until carrots are well glazed, turning as necessary or may be baked in 350° oven until glazed. Turn into serving dish, garnish with mint leaves or parsley. Serves 6.

APPLE-CARROT CASSEROLE

Selma Sander

5 large carrots
5 large apples
5 T. sugar
2 T. flour
1 tsp. nutmeg
1/2 c. orange juice
3 T. oleo

Peel, core and slice apples. Cook carrots until tender. Blend sugar, flour and nutmeg. Put layers, carrots, apples and sugar mix in casserole. Dot with oleo. Pour the orange juice over and bake at 350° for 40 minutes.

MUSTARD GLAZED CARROTS

2 lbs. carrots (cooked) (drained)
3 T. oleo
3 T. prepared mustard
1/4 c. brown sugar

Cut carrots any way you desire, cook in salted water and drain. Make a sauce of oleo, mustard and brown sugar. Simmer 3 minutes, pour over carrots, heat thoroughly and sprinkle with fresh parsley when served.

COMPANY TYPE CARROTS

5 c. carrots (sliced)
1 c. dairy sour cream
1 (3 oz.) pkg. cream cheese (softened)
3 T. green pepper (minced)
2 T. green onion (sliced)
1/2 tsp. salt
1/2 tsp. lemon peel (grated) (optional)

Cook carrots until tender, about 8 minutes, drain well. Combine the remaining ingredients, stir in carrots. Heat through.

Serves 8.

CARROTS WITH OLIVE BUTTER

4 c. carrots (quartered)
3 T. butter
1/2 c. stuffed olives (sliced)
Salt

Cook carrots, covered, in a small amount of boiling water until tender, about 20 to 25 minutes. Drain, add butter and olives. Heat until the butter melts. Sprinkle with freshly ground pepper.

Makes 6 to 8 servings.

BAKED CARROTS

12 carrots (shredded)
3 T. oleo
1/4 c. onion (minced)
3/4 c. water
1/4 tsp. butter flavoring
1 1/2 tsp. lemon juice
1/2 tsp. ground ginger
1 1/2 T. sugar
1 tsp. salt

Put carrots, oleo and onion in baking dish. Blend rest of ingredients, pour over the carrots. Cover and bake 1 hour at 350°.

A diet is the penalty we pay for exceeding the feed limit.

BRAISED CELERY AND CARROTS

1 chicken bouillon cube
1/2 c. boiling water
5 stalks celery (sliced 1 inch thick)
3 carrots (sliced thin)
1 T. oleo
2 T. onion (finely chopped)
Salt and pepper

Dissolve the bouillon cube in boiling water. Cook onion in oleo just until tender. Simmer the celery and carrots in the water and bouillon cube until tender, add onion and oleo and serve hot. Go easy with the salt as the cube is salty.

EGGPLANT

1 eggplant (peeled and diced)
3 T. oleo
1/2 c. green pepper
1/2 c. onion
3 T. flour
2 c. canned tomatoes
Salt (to taste)
1 T. brown sugar
1/2 bay leaf

Cook eggplant in boiling water 10 minutes; drain. Melt the oleo, add green pepper and onion and saute' until tender but not brown. Add flour to butter, tomatoes, brown sugar and bay leaf. Combine with eggplant, turn into casserole. Top with bread crumbs (buttered). Bake at 350° for 30 minutes.

POTATOES AND CHEESE

Mrs. Vernon Henkel
Bruning, Nebr.

8 medium potatoes
2 c. milk
1 c. cheese (grated)
1 tsp. salt

Slice potatoes in a well greased casserole. Add milk and salt. No flour. Just enough milk to barely cover potatoes. Top with cheese and bake in 350° oven for 1 hour, uncovered.

POTATO CASSEROLE

Evelyn Damrow

1 c. sour cream
2 c. small curd cottage cheese
2 tsp. salt
Garlic salt (to taste)
1 T. (or more) onion (grated)
5 c. cooked potatoes (cooled and grated)

Mix ingredients. Put in greased casserole. Arrange a design of American or English Cheddar cheese on top. Bake in 350° oven for 40 minutes.

SOUR CREAM POTATOES

Selma Sander
Marcia Miller; Omaha, Nebr.

8 to 10 boiled potatoes (drained and mashed)
1 (8 oz.) pkg. cream cheese
1 c. sour cream
Parsley flakes and garlic salt (to taste)
Salt and pepper
Milk

Combine all ingredients; whip. Place in a buttered baking dish. (May be made several days in advance.) Store, covered, in refrigerator. Remove from refrigerator 1 hour before baking. Dot with butter and paprika. Bake at 350° for 45 minutes. Serves 12. Use a 9x13 inch pan.

MASHED POTATO CASSEROLE

1/4 c. oleo
1/2 c. onion (diced)
2 c. bread cubes (dried)
1/4 tsp. ground sage
1/4 tsp. ground thyme
1 T. parsley flakes
4 c. mashed potatoes (salted)
2 eggs (beaten)
1/4 tsp. salt
1/4 tsp. pepper
1 c. milk

Combine beaten eggs, salt, pepper and milk, beat into the mashed potatoes. Combine oleo, onion, bread cubes, sage, thyme and parsley flakes. Stir into the potato mixture. Bake in greased casserole at 350° for 30 minutes. Good way to use left-over mashed potatoes.

SAVORY POTATOES

Maria Nedza
Belvidere, Nebr.

2 slices bacon
1/2 c. onion (chopped)
1 can cream of mushroom soup
Dash of pepper
1/2 c. milk
5 c. cooked potatoes (cubed)

In heavy pan cook bacon until crisp. Remove and crumble. Drain off all but 2 tablespoons of drippings. Cook onion in drippings until tender. Stir in soup and pepper. Gradually blend in milk. Add potatoes. Heat, stirring occasionally.

To communicate is the beginning of understanding.

POTATOES AND CHEESE

10 large potatoes
2 tsp. salt
1/4 tsp. pepper
1 c. Cheddar cheese (grated)
6 T. butter
1/2 c. onion (chopped)
2/3 c. light cream

Peel potatoes and cut as for French fries. Place lengthwise in flat pan. Cover with remaining ingredients. Cover tightly with foil. Bake at 400° for 50 minutes.

HEARTY POTATO CHOWDER

2 c. potatoes (diced)(not too fine)
3/4 c. onion (diced)
1/2 c. celery (finely diced)
2 tsp. salt
2 1/2 c. water
4 T. oleo
1 T. parsley (chopped)
4 T. flour
1/4 tsp. pepper
1/2 tsp. dry mustard
1 to 1 1/2 tsp. Worcestershire sauce
2 c. milk
1/4 lb. process cheese (cut small)
1 c. tomatoes (drained)(cut in sections)

Cook potatoes, onion, celery, water and salt. Cook until tender and do not drain. Melt oleo in heavy saucepan. Blend in flour until smooth along with mustard and pepper. Add milk and cook until thick and smooth, stirring constantly. Blend in Worcestershire sauce and cheese. Add to potato mixture. Add parsley and tomatoes. Heat thoroughly, but do not boil.

It is best if cheese is completely melted into white sauce before the two mixtures are combined.

HASH BROWN BAKE

Judy Otteman

1/2 c. onion (chopped)
1 can celery soup
3 oz. Cheez Whiz
4 c. hash brown potatoes
1/3 c. cheese (shredded)

Cook onions in a little water; drain. Combine soup and Cheez Whiz until smooth. Combine potatoes and onion and stir in soup mixture. Put in a greased baking dish, cover and bake at 350° for 1 hour and 15 minutes. Remove lid and sprinkle the Cheddar cheese over mixture and return to oven just long enough to melt the cheese.

A DIFFERENT POTATO DISH

Mary (lemke) Sellon

4 or 5 medium potatoes
1 chicken bouillon cube
1 c. hot water
2 T. butter
1 tsp. oregano
1 tsp. Italian seasoning
1 tsp. rosemary
1 tsp. parsley flakes

Slice potatoes in a casserole. Add rest of ingredients mixed together. Bake at 350° for 1 hour or until done.

AUTUMN CASSEROLE

2 1/2 c. apples (peeled and sliced)
3 large sweet potatoes (boiled, peeled, sliced)
1/4 c. brown sugar (packed)
1/8 tsp. cinnamon
1/4 tsp. salt
1 tsp. lemon juice
1/2 c. bread crumbs (buttered)
1 lb. frankfurters (split and halved)(optional)

In a shallow casserole alternate layers of apple, sweet potato (and franks if preferred) until half is used. Combine cinnamon, brown sugar and salt and sprinkle half of mixture on contents in pan. Add remaining apples, potatoes and (franks). Sprinkle with remaining sugar mixture and lemon juice.

Top with bread crumbs. Cover and bake in moderate oven 375° for 45 minutes. Uncover and bake another 10 minutes. Makes 6 servings.

ESCALLOPED SWEET POTATOES

6 medium sweet potatoes
6 slices pineapple
3/4 c. pineapple juice
1/2 c. brown sugar
1/4 c. butter or oleo

Cut potatoes, cooked (or canned sweet potatoes) in half, cut pineapple in half and arrange in baking dish. Heat pineapple juice, brown sugar and oleo about 3 minutes. Pour over the potatoes and pineapple. Bake at 350° for 30 to 40 minutes.

Every little onion has a flavor of its own,
And all these tasty vegetables will win themselves a home.

PARSNIP CASSEROLE

8 parsnips
4 T. butter or oleo
4 T. flour
2 c. milk
1/4 tsp. salt
1/8 tsp. pepper
Cheese or pimiento (optional)
Bread crumbs (buttered)

Cook parsnips in salted water until done; drain, cool and slip off skins. Cut lengthwise into a buttered baking dish. Make a white sauce of rest of ingredients, pour over parsnips. Top with buttered bread crumbs. Bake at 350° for 25 to 30 minutes until crumbs are brown.

PEA CASSEROLE

1 c. celery
1 c. onion
1/2 c. butter or oleo
2 (17 oz.) cans peas
1 c. water chestnuts
1 small jar pimiento
1 can mushroom or celery soup (undiluted)
Bread crumbs (buttered)

Chop finely the celery and onion and cook in the butter until tender. Combine with the peas, water chestnuts (chopped) and pimiento (chopped). Add the soup (undiluted). Turn into baking dish. Top with buttered crumbs. Bake at 350° for 20 to 30 minutes.

ESCALLOPED SUCCOTASH

1 medium size can green beans (drained)
1 medium size can cream style corn
1 egg (slightly beaten)
1 c. milk
1/2 tsp. butter flavoring
1 c. cracker crumbs
1/2 c. onion (chopped)
1/3 c. pimiento (chopped) or green pepper (optional)
Salt and pepper

Combine egg and milk, stir in rest of ingredients. Put in greased casserole. Sprinkle on topping of 1/4 cup oleo and 1/2 cup cracker crumbs. Bake at 350° for 30 minutes.

If you did all the things you should do before you go on vacation, it would be over before you started.

GOURMET CREAMED SPINACH

Maria Nedza
Belvidere, Nebr.

2 (10 oz.) pkgs. frozen spinach
1/4 c. dairy sour cream
2 T. butter
2 T. prepared horseradish
1/2 tsp. tarragon
1/2 tsp. salt
Pepper (to taste)

Cook spinach according to package directions. Drain, squeezing out moisture and coarsely chop. Combine sour cream, butter, horseradish, tarragon, salt and pepper. Stir into spinach. Heat thoroughly, stirring constantly, but do not boil. Serve immediately.

TOMATO SCALLOP

4 T. butter or oleo
1/2 c. dry bread crumbs
2 T. butter or oleo
2 T. onion (minced)
3 c. canned tomatoes
5 T. Minute tapioca
1 T. sugar
1 c. Cheddar cheese (grated)
3/4 c. stuffed green olives
1/2 tsp. paprika
Salt and pepper (to taste)

Lightly brown bread crumbs in the 4 tablespoons butter or oleo. Blend the minced onion with the 2 tablespoons butter or oleo in heavy pan over low heat. Add tomatoes, tapioca, sugar, salt, pepper and paprika. Cook 5 minutes. Combine cheese and olives. Put layers of crumbs, tomato mixture and cheese and olives in a deep dish casserole, crumbs on top. Do not use flat pan.

Bake at 350° for 40 minutes.

KRAUTOMATO CASSEROLE

1 medium can sauerkraut
1 medium can tomatoes
1 tsp. sugar
1 small onion (grated)
1/8 tsp. marjoram
4 slices bacon (fried crisp and crumbled)
4 slices toast (cubed)
Salt and pepper (to taste)

Combine kraut, tomatoes, onion and seasonings. Mix well. Into casserole put layers of cubed toast, crumbled bacon and the tomato-kraut mixture. Pour bacon drippings over all.

Bake at 350° for 30 minutes.

ZUCCHINI CASSEROLE

Evelyn Damrow

4 c. zucchini (sliced, cooked and drained)
3/4 c. carrots (shredded) (cooked in)
4 T. margarine (with)
1/4 to 1/2 c. onion (chopped)
2 1/4 c. dried bread crumbs (mixed with)
1/4 tsp. poultry seasoning
1 can cream of chicken soup
1/2 c. dairy sour cream

Mix 1 1/2 cups of the bread cube mixture with all of the other ingredients. Put in 1 1/2 quart casserole. Top with remaining 3/4 cup bread cube mixture which has been mixed with 2 tablespoons melted margarine. Bake in 350° oven for 30 to 40 minutes.

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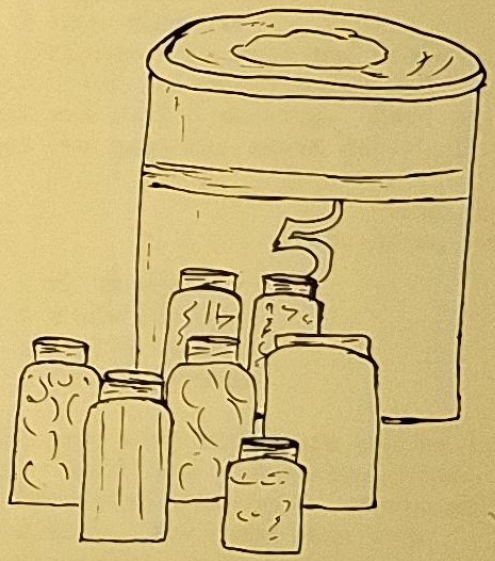
CANNING TIME



CANNING - PRESERVING

BEET PICKLES

Sadie Henkel
Mrs. Chris Johnson; Bruning, Nebr.

Beets (washed)
4 c. sugar
4 c. water (from beets)
Mixed pickling spice (to suit taste)(tie in bag)
3 c. vinegar

Cook beets until tender. Drain, save juice. Pour on cold water and slip off skins. Boil vinegar, sugar, beet juice and spice. Add beets and boil 10 minutes and seal.

BREAD AND BUTTER PICKLES

In Memory of
Mrs. John Johnson; Bruning, Nebr.

1 1/2 doz. large cucumbers
1/2 doz. large onions
Handful of salt
Cold water
1 pt. vinegar
2 c. sugar
1 tsp. celery seed
1 tsp. turmeric

Peel and slice vegetables. Sprinkle with salt and cover with cold water for 1 hour. Drain well. Boil vinegar, sugar and spices. Heat vegetables in liquid and boil 5 minutes. Pack in jars and seal. Cauliflower pieces are good for added variety.

BEST EVER PICKLES

Maria Nedza
Belvidere, Nebr.

Cucumbers
1/2 c. salt
1/2 c. vinegar
4 c. water
3 c. sugar
2 c. vinegar
6 whole cloves
10 whole allspice
1 stick cinnamon

Boil water, vinegar, salt and pour over cucumbers packed in jars. Seal and let stand 6 weeks. Drain and slice lengthwise.

Pour boiling water over and let stand overnight. Drain well. Make syrup of sugar, vinegar and spices. Boil and pour over pickles in open pan. Let stand overnight. Pack pickles in jars. Reheat syrup from pickles and pour over pickles in jars. Seal.

Pickles will be crisp and green.

SOCIETY CUCUMBERS

Lena Henkel
Bruning, Nebr.

14 dill size cucumbers
1 qt. vinegar
8 c. sugar
1 T. salt
2 T. mixed spices

Place washed cucumbers in stone jar. Pour boiling water over them. Let stand 24 hours. Repeat with boiling water 3 mornings. Then rinse and slice crosswise. Cover with brine of vinegar, sugar, salt and spices heated to boiling. Let stand 24 hours. Drain and reheat brine to boiling, pour over pickles. Do this 3 mornings. On the 4th day, put pickles in jars. Reheat brine and pour over pickles and seal.

DILL PICKLES

Mrs. Chris Johnson
Bruning, Nebr.

Dill size cucumbers
3 c. water
1 c. vinegar
1/4 c. coarse salt
1/4 tsp. powdered alum
Fresh dill

Wash and dry cucumbers. Pack in jars, add dill and alum. Boil water, vinegar and salt. Pour over cukes and seal tight.

DILL PICKLES

Mildred Ortgies
Ong, Nebr.

1 qt. vinegar
1 c. salt (pickling)
3 qts. water
Dill
Garlic
1/8 tsp. alum

Wash and pack pickles in jars. Add dill, garlic and alum. Heat vinegar, salt and water to boiling and pour over pickles in jars. Seal. Makes 6 to 8 quarts.

DILL PICKLES

Lena Henkel
Bruning, Nebr.

Cucumbers
Dill
Alum
1 c. vinegar
3 1/4 c. water
1/4 c. salt

Wash cucumbers and let stand in cold water 1/2 to 1 hour. Drain. In large pan put vinegar, water and salt. Heat well but do not boil. Drop in cucumbers. As soon as they change color, pack in jars with dill in bottom and top and pinch of alum. Pour hot liquid over and seal.

DILL PICKLES

Mrs. Norman Jordening
Blue Hill, Nebr.

3 c. water
2 T. salt
1 c. vinegar
2 T. sugar

Boil mixture. Put in cucumbers to heat. Put dill in jars and fill with cucumbers and juice. Seal.

WINTER SWEET DILLS

Selma Sander
Bruning, Nebr.

2 qts. store bought dills (slice and rinse in cold water)
3 c. sugar
1/2 c. vinegar
1/4 tsp. mixed pickling spice
Few drops green food color

Stir together cold, sugar, vinegar, spice and color. Pour over sliced pickles. Let stand 3 or 4 days in refrigerator and eat.

KOSHER DILLS

Mrs. John Gerdes
Bruning, Nebr.

3 inch cucumbers (washed)
Coarse pickling salt
Whole garlic
Fresh dill
Red chili peppers (dried)
Cold water

In each sterilized quart jar place 1 teaspoon salt, 2 cloves garlic, sprig of dill. Fill with cucumbers. Add more dill, garlic and chili peppers. Cover with cold water and seal. Turn upside down overnight on paper towel.

Next day turn right side up and check for seal. If seepage, add more cold water. Let stand in kitchen for 1 week. Then in refrigerator for a few days to stop fermenting. Take out and store or eat. May be stored up to 4 months.

We have never relished being in a pickle
But if the pickle would be as good as these;
It wouldn't be bad being in a pickle;
In fact, it would be relished with ease!

MEDIUM SOUR PICKLE

Mrs. John Stofer
Bruning, Nebr.

4 c. water
2 c. vinegar
1 1/4 c. sugar
1/4 c. salt
4 to 5 inch cucumbers
Handful of mixed spices or whole peppers or allspice (tied in a bag)

Boil water, vinegar, sugar, salt and spices for 5 or 6 minutes. Then add cucumbers and let them change color. But do not boil. Put some dill in jars, add pickles and a bit more dill on top. Seal.

EXCELLENT REFRIGERATOR PICKLE

Lena Henkel
Bruning, Nebr.

Cucumbers (sliced thin)
3 onions (sliced thin)
4 c. sugar
4 c. vinegar
1/2 c. salt
1 1/3 tsp. turmeric
1 1/3 tsp. celery seed
1 1/3 tsp. mustard seed

Wash 3 jars. Slice 1 onion in bottom of each jar. Fill jar with sliced cucumbers. Stir vinegar, sugar, salt and spices (all cold) do not heat. Pour over pickles and seal jars. Place in refrigerator. Ready to eat in 5 days. Will keep 1 year in refrigerator.

SWEET PICKLES

Mrs. John Stofer
Bruning, Nebr.

3 to 4 inch cucumbers
1 c. salt (to)
3 gal. cucumbers
Cold water
3 c. vinegar
3 1/2 c. sugar
6 c. water
1/2 tsp. salt

Put cucumbers in stone jar. Add salt and cover with cold water. Let stand 12 hours. Drain. Boil vinegar, sugar, water and salt. Add drained cucumbers and let come to boil, but do not boil. Put in jars and seal.

One of the greatest labor-saving devices of today is tomorrow.

SIX WEEK PICKLES

Mrs. Chris Johnson
Bruning, Nebr.

1 gal. dill size cucumbers
4 T. coarse salt
2 T. mixed pickling spices
2 tsp. powdered alum
2 c. vinegar

Wash cukes in warm water, pack in fruit jars. Heat brine, pour over cukes, shake several times a day for a few days. Leave in brine for 6 weeks. Remove as many as you wish; slice and add sugar to taste. Gallon uses 4 cups sugar. Or heat brine and sugar and pour over pickles and seal.

CRISP SWEET PICKLE

Lena Henkel
Bruning, Nebr.

7 lbs. cucumbers (sliced)
2 c. lime
2 gal. water
7 c. vinegar
9 c. sugar
1 tsp. whole cloves
1 tsp. celery seed
1 tsp. pickling spice
1 T. salt

Soak sliced cucumbers in lime water 24 hours, stirring occasionally. Drain, rinse and soak in clear water 3 hours. Drain 2 hours and put in hot solution of vinegar, sugar and spices. Let stand in this solution until cold or overnight. Then reheat, simmer 15 minutes. Can and seal.

TWO DAY SWEET PICKLES

JoAnne Lubben
Carleton, Nebr.

9 pts. cucumbers (cut in finger size)(remove seeds)
1 c. slack lime

Mix lime with cold water to cover cukes. Stir well. Add cukes and let stand 24 hours. Rinse 3 times in clear water. Soak in cold water 3 hours; drain.

9 c. sugar
1 T. salt
1 stick cinnamon
8 c. vinegar
1 tsp. celery seed
1 tsp. whole cloves
1 tsp. mustard seed

Mix and heat to boiling sugar, vinegar, salt and spices; add green food color. Remove from heat and add cukes. Let stand 12 hours. Pack in jars. Pour liquid over cukes and cold pack 15 minutes.

SPICED WATERMELON RIND

Mrs. Nora Guffy
Bruning, Nebr.

3 lbs. white portion watermelon (cubed)
5 c. sugar
2 c. cider vinegar
1 c. water
1 T. whole cloves
1 T. whole allspice
1 T. stick cinnamon bits
1 lemon (sliced)

Let watermelon cubes stand overnight in salted water to cover. Drain. Cover with fresh water. Boil over low heat until tender. Drain. Combine sugar, vinegar and water, add spices and lemon, tied in cheesecloth bag. Boil 5 minutes. Add watermelon cubes and simmer until transparent (15 minutes); remove spice bag.

Pack in hot jars and seal. Yield: 3 pints.

SLICED PICKLES

Mary Kleen
Bruning, Nebr.

Medium size cucumbers
Vinegar (cold)
1 tsp. salt
1 tsp. mustard seed
4 tsp. sugar

Slice enough cucumbers to fill quart jar. Add salt, mustard seed and sugar. Fill the jar with cold vinegar. Seal. Shake jar often after filling to dissolve sugar and salt. Ready to eat in 1 week.

PICKLE RELISH

Lena Henkel
Bruning, Nebr.

4 qts. cucumbers (ground)
4 T. salt
Mix and place in colander to drain for 2 hours.
2 qts. onions (ground)
1 T. salt
Mix and place in colander to drain 2 hours.
6 c. sugar
6 c. vinegar
2 tsp. turmeric
1 1/2 tsp. celery seed
3/4 tsp. ground cloves
2 T. mustard seed

Mix sugar, vinegar and spices and bring to a boil. Add cucumbers and onions. Mix well and boil 5 minutes and seal.

There isn't any questions
But that appetites are fickle
And sometimes nothing fills the bill
Like a tart or spicy pickle.

PICKLE RELISH

Selma Sander
Bruning, Nebr.

4 qts. large green cucumbers
Grind. Drain in colander 4 hours.
2 qts. onion (ground)
Drain 2 hours.
6 c. vinegar
6 c. sugar
2 tsp. turmeric
4 T. pickling salt
1 T. pickling salt
1 tsp. celery salt
2 tsp. mustard seed
1/2 tsp. ground cloves

Bring vinegar, sugar and spices to boil. Add cukes and onion and stir constantly. Bring to good boil, put in jars and seal.

Makes 12 to 14 pints.

TOMATO RELISH

Mildred Babka
Alexandria, Nebr.

3 qts. ripe tomatoes
2 to 5 red or green peppers
3 c. onion
2 c. celery
1 qt. vinegar
1/3 c. coarse salt
3 T. pickling spice (in bag)
3 c. sugar

Peel and chop tomatoes. Drain well. Grind vegetables and mix with tomatoes. Put in large kettle and cook until thick (about 3 hours). Stir often. Last 30 minutes of cooking time add 3 cups sugar. Place in jars and seal.

OLD FASHIONED RELISH

Mrs. Chris Johnson
Bruning, Nebr.

1 gal. cabbage (chopped)
1 gal. green tomatoes (chopped)
1 qt. onion (chopped)
3 T. coarse salt
1 qt. vinegar
1 qt. sugar
3 T. mixed pickling spice (tied in a bag)

Heat juice. Sprinkle salt over chopped vegetables and let stand overnight. Drain well. Pour heated juice over vegetables. Can be kept in open jar for some time or put in jars and pack so juice covers well. No need to reheat.

When your mind goes blank, turn off the sound.

CUCUMBER RELISH

Mrs. Chris Johnson
Mrs. Dennis Sylvester; Bruning, Nebr.

1 gal. cucumber chunks
1 head cabbage
6 onions
1 can pimiento
2 1/2 c. vinegar
4 or 5 c. sugar
1 tsp. turmeric
1 T. mustard seed

Grind all vegetables. Let stand in 1 or 2 tablespoons salt for 3 hours. Drain. Boil all ingredients 5 minutes. Can and seal.

HORSERADISH

Maria Nedza
Belvidere, Nebr.

1 c. horseradish root (cleaned)
3/4 c. white vinegar
1 to 2 T. sugar
1/4 tsp. salt

Place all ingredients in blender. Cover and blend until finely grated. Place in small jars and keep in refrigerator. Will keep up to 1 year.

PEAR HONEY

Mrs. Chris Johnson
Bruning, Nebr.

2 qts. pears (ground)
1 qt. sugar
Juice of 1 lemon

Boil until thick, from 1 to 2 hours.

RHUBARB JAM

Sadie Henkel
Bruning, Nebr.

4 c. rhubarb (cut up)
2 c. sugar
1 (3 oz.) pkg. strawberry or raspberry Jello
1 envelope strawberry or raspberry Kool-Aid

Cook rhubarb and sugar over low heat until slightly thickened. Remove from heat and add Jello and Kool-Aid. Stir well. Pour in jars and seal.

A good laugh is sunshine in a house.

RHUBARB JAM

Helen Lichti
Bruning, Nebr.

2 c. rhubarb (cut up)
3 c. sugar
1 small box frozen strawberries
1 pkg. strawberry Jello

Mix sugar and rhubarb and let stand 4 hours. Add strawberries and cook for 15 minutes. Take from stove and add Jello. Stir until dissolved. Pour in jars and seal.

CANNED GREEN BEANS

Mrs. Eldo Wyssman
Bruning, Nebr.

1 gal. green beans (cut)
1/2 c. vinegar
4 T. salt
2 T. sugar
Water (to barely cover)

Boil 20 minutes from start of boil time. Seal in jars. When ready to use, drain off liquid, rinse in clear water and par-boil a few minutes. Cook as fresh beans. Season with bacon, wieners, pork or beef broth.

FREEZING CORN

6 c. fresh corn
1 c. water
1 1/2 tsp. salt
3 tsp. sugar

Cut corn from cob. Mix with other ingredients. Boil for 1 minute. Do not add more water. Cool over ice or cold water and put in freezer packages and freeze.

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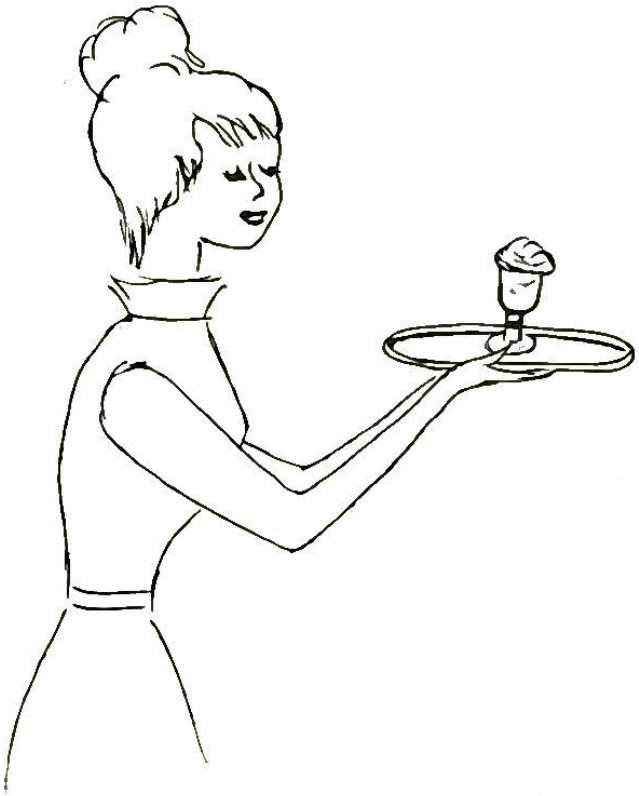
ADDITIONAL RECIPES



SPECIAL DIETS

SPECIAL DIETS

COCKTAIL SLAW

4 c. cabbage (shredded)
6 T. Miracle Whip
4 T. vinegar
1/2 tsp. salt
2 c. fruit cocktail (drained)
1 tsp. prepared mustard
4 T. skim milk
1 tsp. celery seed

Combine in large bowl, toss lightly; chill. Makes 8 servings, 70 calories each.

7-UP OR SPRITE SALAD

2 c. applesauce
2 envelopes red D'Zerta
1 (10 oz.) bottle beverage
1 c. less 2 T. water
1/3 bottle water
1/2 c. orange juice

Boil applesauce and water together, then add 2 envelopes red D'Zerta. Cool, then add 1 (10 oz.) bottle diet 7-Up or Sprite and 1/3 bottle water and orange juice. Set. 80 1/4 calories per 1/2 cup serving.

A MEAL IN A SALAD

2 c. green beans
3 T. onion (chopped)
3 T. celery (chopped)
1/4 tsp. liquid sweetener
Salt and pepper (to taste)
1 c. boiled chicken (chopped)
3 T. pepper (chopped)
1/3 c. sour half and half
3 T. vinegar

Mix all ingredients and chill for an hour or two. Makes 6 servings, 120 calories each.

TUNA SALAD (LOW CALORIE)

Frances Philippi

1 c. tuna (flaked)
1 c. celery (diced)
1 c. tart apple (diced)
Pimiento (diced)

Place canned tuna in strainer. Rinse thoroughly with very warm water to remove oil; drain. Combine all ingredients with your choice of low calorie dressing.

FRUIT SALAD (LOW CALORIE) Frances Philippi

1 box (2 envelopes) lemon D'Zerta
2 1/2 c. crushed pineapple (drained)
2 bananas (sliced)

Dissolve D'Zerta according to directions. When cool, add fruit and chill until set. Topping may be added, if desired:

2 T. flour
1 egg (slightly beaten)
1/2 c. sugar or sweetener to equal 1/2 c. sugar

Mix these all together and cook over medium heat until thickened. Cool. Fold in 1 pint or 1 envelope of whipped topping mix.

SEASONED TOMATO AND ONION SALAD (LOW CALORIE) Frances Philippi

4 large tomatoes
4 Spanish onions
Pepper (optional)
1 tsp. salt
1 tsp. ground basil
1/2 tsp. sugar
1/2 tsp. dill weed

Slice tomatoes 1/4 inch thick. Slice onions thin and separate into rings. Place 1/4 of the tomato and onion rings in baking dish 10x6x1 1/2 inches. Sprinkle with 1/4 of herb mixture. Repeat 3 times. Cover and refrigerate 3 to 4 hours.

To serve, arrange tomatoes and onions on lettuce leaves. Spoon over some of the liquid.

TOMATO ASPIC SALAD (LOW CALORIE) Mrs. D. D. Messman

1/2 c. tomato juice
2 tsp. plain gelatin
1/2 bouillon cube
1/4 c. celery (diced)
1/4 c. raw or cooked tomato (diced)
1 T. onion and green pepper (chopped)

Soak gelatin in tomato juice. Heat to dissolve. Add crumbled bouillon cube. Cool. Add vegetables. When set, serve on lettuce.

There is no right way to do the wrong thing.

RAW APPLE-CRANBERRY SALAD (LOW CALORIE) Mrs. D. D. Messman

1/2 c. raw cranberries (ground)
1/2 c. raw apples (chopped)
1/4 c. celery (diced)
1 tsp. artificial sweetener

Combine. Makes 2 servings.

RAW CRANBERRY SALAD (LOW CALORIE) Mrs. D. D. Messman

1/2 c. raw cranberries (ground)
1 tsp. artificial sweetener
1/4 c. celery (diced)

Combine and serve.

SALAD OR DESSERT (LOW CALORIE) Mrs. Thomas Kerl

2 envelopes orange flavored D'Zerta
1 can mandarin oranges (drained)
1 (No. 2) can pineapple chunks (unsweetened)
1 large pkg. Cool Whip

Prepare D'Zerta using drained juices in place of cold water. When gelatin begins to set, marble gelatin and Cool Whip together in 13x15 inch pan. Garnish with pineapple chunks and orange slices. Makes 15 servings, 51 calories each.

PUMPKIN PIE (LOW CALORIE)

1 c. canned pumpkin
2 eggs
1 1/4 c. skim milk
1/2 T. corn starch
1/4 c. sugar
1/4 c. (equal to) liquid sweetener
1/4 tsp. salt
1/2 tsp. ground cinnamon
1/8 tsp. ground allspice
1/8 tsp. ginger and nutmeg

Put all ingredients into blender or mixer and beat until smooth. Pour into prepared 8 inch Skinny Pie Crust (recipe follows). Bake in moderate oven (350°) for 60 minutes or until crust is lightly browned and filling is set.

Makes 8 servings, 121 calories each. Convential pie 240 calories per serving.

APPLE CUSTARD PIE (LOW CALORIE)

3 c. apples (thinly sliced)
2 eggs
1 c. liquid skim milk
1/2 tsp. vanilla
1/4 c. sugar
1/4 tsp. salt
Sugar substitute to equal 1/4 c. sugar
1/2 tsp. ground cinnamon
1/4 tsp. ground nutmeg

Prepare Skinny Pie Crust (recipe follows). Arrange apples in lined 8 inch piepan. Beat eggs slightly in medium sized bowl;

Continued Next Page.

APPLE CUSTARD PIE (Continued)

add milk, vanilla, salt, sugar substitute, cinnamon and nutmeg. Mix well, pour over apples. Bake in a very hot oven 450° for 15 minutes. Reduce heat to 325° and bake about 35 minutes longer, or until custard is set and apples are tender. (Use both sugar and sugar substitute.) Cut into 8 servings, 131 calories each. (221 calories per equal size serving ordinary apple pie.)

MOMS APPLE PIE (LOW CALORIE)

6 c. apples (thinly sliced)
Sugar substitute equal to
1/2 c. sugar
1 T. corn starch
1/4 tsp. salt
1/2 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1/2 c. sugar

Fit Skinny Pie Crust (recipe follows) into 8 inch piepan. Put apples in large mixing bowl, sprinkle with sugar, sugar substitute, corn starch, salt, cinnamon and nutmeg. Toss lightly to coat apples and turn into pie crust. Cut a piece of foil into round to cover apples, but not crust. The foil will keep the apple filling juicy and full of flavor like a top crust.

Bake in a moderate oven (375°) for 1 hour or until apples are tender. Using left-over pie crust, rolled out, cut leaves or other decorative shapes. Bake on cookie sheet. When pie is baked, dot with these decorative baked pastry bits. Makes 8 servings, 151 calories each. Conventional recipe 306 calories per serving.

SKINNY PIE CRUST

1/2 c. all purpose flour (sifted)
1/4 c. diet margarine
1/4 tsp. salt
1/4 tsp. baking powder

Have diet margarine at room temperature (this is important). Sift flour, salt and baking powder together in deep bowl. Add margarine all at once. Cut in with fork or pastry blender and continue mixing until no pastry sticks to side of bowl. Shape into a ball, wrap in wax paper and refrigerate until thoroughly chilled (an hour or more).

Roll into an 11 inch circle, fit into 8 inch piepan, turn edges back and flute. 429 calories (per pie crust with pastry cut-outs). Conventional pie crust 1045 calories.

SALAD DRESSING FOR POTATO OR MACARONI SALAD

Mrs. M. F. Huber
Lincoln, Nebr.

1 tsp. unflavored gelatin
2 c. skim milk
2 egg yolks
2 T. lemon juice
1 tsp. celery salt
1/2 tsp. salt
2 tsp. prepared mustard
Pepper (to taste)
1 tsp. sugar or equivalent sugar substitute

Combine gelatin, milk, egg yolks in saucepan. Let stand 5 minutes. Cook and stir over low heat until it just comes to boiling. Cool, stir in rest of ingredients.

Makes 2 cups. 11 calories per tablespoon.

ZERO SALAD DRESSING (LOW CALORIE)

Freda Schoenholz

1/2 c. tomato juice
1 T. onion (finely chopped)
1/2 c. green pepper (chopped)
Garlic (to taste)(optional)
1 tsp. horseradish
2 T. vinegar or lemon juice
1 T. parsley (chopped)

Combine ingredients in jar with tightly fitted lid. Shake well.

ZERO SALAD DRESSING (LOW CALORIE)

Mrs. D. D. Messman

1/2 c. tomato juice
2 T. vinegar or lemon juice
1/4 tsp. onion or garlic salt
1 tsp. horseradish (optional)
Pepper (optional)

Combine and shake well. Shake before using each time.

FRENCH DRESSING (LOW CALORIE)

Frances Philippi

1/4 c. tomato puree'
1/4 c. hot water
1/4 c. vinegar
1/2 tsp. artificial sweetener
2 to 3 drops Tabasco sauce
Salt and pepper (optional)

Soak 1 teaspoon plain gelatin in 1 tablespoon cold water. Dissolve in 1/4 cup hot water. Combine all ingredients and shake well. If too thick, thin with tomato juice.

Work smarter - not harder.

COOKED SALAD DRESSING (LOW CALORIE) Frances Philippi

1/2 c. water
1/4 c. vinegar
1 tsp. artificial sweetener
1/2 tsp. prepared mustard
1/4 tsp. paprika

Heat and pour over 1 beaten egg. Soak 1 teaspoon plain gelatin in 1 tablespoon cold water. Add to dressing while still hot

SWEET AND SOUR SAUERKRAUT (LOW CALORIE)

2 c. sauerkraut
1 c. canned tomatoes
1 T. dehydrated onion
1 T. oil
1 T. brown sugar
1/2 tsp. black pepper
1 chicken bouillon cube
1 c. hot water

Drain sauerkraut. Cover with cold water, let stand 15 minutes. Drain and rinse with fresh cold water; drain. Put drained chopped tomatoes, onion and kraut in a kettle. Stir in oil, brown sugar and pepper. Dissolve bouillon cube in hot water and add to mixture. Cover and simmer about 30 minutes or until liquid disappears. Stir occasionally. (If oil is eliminated, reduce calorie count to 28 calories per serving.) Makes 6 servings, 48 calories each.

CABBAGE AND CELERY CASSEROLE (LOW CALORIE)

3 c. celery (diced)
3 c. cabbage (diced)
12 crackers (crumbled)
1 T. butter
Skim milk
Salt and pepper (to taste)

Parboil celery and cabbage in separate pots. Alternate layers of cabbage and celery and cracker crumbs. Add salt and pepper to taste. Cover with skimmed milk. Bake at 350° until top is brown, 30 to 45 minutes. Makes 5 servings, 105 calories each.

Leftovers are a kind of food that are here today -- and here tomorrow.

SLIM SUEY (LOW CALORIE)

3 c. brown rice (cooked)
1 can chop suey vegetables
1 can tomato sauce
1/4 lb. ground round steak

Brown meat without adding additional fat (if hamburger is used, drain well after browning). Combine all and simmer slowly until flavors well blended. Makes 6 servings, 25 calories each.

CELERY AND BEAN SPROUTS (LOW CALORIE)

1 bunch celery
3 cans bean sprouts
2 (4 oz.) cans mushrooms
2 tsp. pimientos
6 chicken bouillon cubes

Wash and clean celery and cut in small pieces into a pressure cooker. Drain 2 cans mushrooms, pour liquid into small pan and heat to dissolve bouillon cubes. Pour over cut up celery and let cook about 10 minutes under pressure. Drain bean sprouts and add to celery and mushrooms and 2 teaspoons pimientos. Mix and let come to a boil. Simmer about 10 minutes. Makes 8 servings, 30 calories each.

CHICKEN MUSHROOM CASSEROLE (LOW CALORIE)

1 lb. cooked chicken (diced)
2 c. rice (boiled)
1 c. green beans
2 (4 oz.) cans mushrooms
1 medium sized onion (chopped)
1 can mushroom soup
1/2 can water

Saute' chopped onion in a little butter or vegetable oil. Add chicken, rice, beans and mushrooms. Place in casserole. Cover with soup and water and bake at 350° for 45 minutes. Yield: 10 servings at 100 calories per serving.

CHICKEN AND BROCCOLI (LOW CALORIE)

1 chicken (boiled)
1 can broccoli or 2 small pkgs. frozen
1/2 c. white sauce with low fat cheese
1/4 c. bread crumbs (optional)

Boil chicken. Remove meat from bones. Cook broccoli as directed on package. Layer chicken and broccoli in a baking dish. Pour white sauce (made with skimmed milk) with cheese, over. Add bread crumbs. 70 calories per serving.

SPANISH GREEN BEANS (LOW CALORIE)

1 (10 oz.) pkg. frozen green beans
1 slice bacon (cut up)
1/2 green pepper (cut up)
1/4 small onion (chopped)
1 can tomatoes or 2 medium tomatoes (cut up)
Salt and pepper (to taste)

Cook green beans and drain. Cook bacon until crisp. Meanwhile, put pepper and onion in blender, run until chopped. Add to drained bacon in fry pan. Puree' tomatoes. Add to pepper and onion. Simmer 5 minutes. Pour over cooked beans and heat.

30 calories per serving.

BROCCOLI-RICE CASSEROLE (LOW CALORIE)

2 pkgs. frozen broccoli
1 c. rice (uncooked)
1 c. low cal cheese (Kraft)
4 chicken bouillon cubes
3 c. water
1/2 tsp. onion powder

Cook broccoli and drain. Cook rice and drain. Layer in casserole, then add cubed or sliced cheese. Dissolve bouillon cubes in water, pour over casserole and bake 30 to 40 minutes at 350°. May top with 4 crackers (crumbled). Makes 8 servings. Calories (with 4 crumbled saltines) 121 calories each.

CARROTS DELICIOUS (LOW CALORIE)

1 c. water
1 tsp. salt
16 oz. carrots (sliced)
3 T. prepared mustard
Artificial sweetener to equal 2 T. sugar
1/4 c. skim milk

In saucepan bring water and salt to boil; add carrots. Simmer 10 minutes or until carrots are just tender. Drain. Combine mustard, sweetener and skim milk. Toss lightly with cooked carrots. Makes 4 servings.

BEETS WITH HORSERADISH (LOW CALORIE)

2 c. canned diced beets (drained)
1/2 c. buttermilk
1 T. horseradish
Artificial sweetener to equal 2 T. sugar
1 tsp. salt

Combine all ingredients in blender. Run at slow speed 2 minutes or until mixture is finely chopped. Turn into saucepan. Cook over low heat for 5 minutes or until heated throughout.

Makes 4 servings.

TEMPTING TURNIPS

1 lb. peeled turnips (diced)
1 c. boiling water
1 tsp. salt
1/4 c. tomato juice
2 T. dried onion flakes
1/2 tsp. butter flavoring
1 tsp. caraway seeds

Cook turnips in boiling water with salt for 15 minutes or until tender; drain. Mash. Combine remaining ingredients into mashed turnips. Cook over low heat 3 minutes or until heated through. Makes 4 servings.

MEAT LOAF (LOW CALORIE)

1 1/2 lbs. round steak (ground)
1 egg
3/4 c. oatmeal
2 T. catsup
1 T. Worcestershire sauce
1 small onion (minced)
Celery salt (to taste)

Mix all ingredients. Bake 1 hour or until well done at 350°. One slice is 217 calories.

CHICKEN CASSEROLE (LOW CALORIE)

1/2 c. white meat of chicken
1/2 c. rice (cooked)
1/2 c. green beans (cooked)
2 stalks celery (chopped)
1 small onion (chopped)
1/2 c. chicken broth

Mix together and bake in casserole for 1 hour in 350° oven. Other meat broth may be used if desired. Makes 4 servings, 58 calories each.

SKILLET BAR-B-Q (LOW CALORIE)

Mrs. D. D. Messman

1 chicken (cut up)
1/3 c. catsup
2 T. brown sugar
2 T. vinegar
1 T. salad oil
Salt (to taste)
1 tsp. Worcestershire sauce
Pepper

Stir all ingredients together with 1/4 cup water. Add chicken and cook in covered skillet until done, about 1 hour.

If those space scientists are so smart, why do they all count backwards?

MACARONI AND CHEESE (LOW CALORIE)

1 c. macaroni (uncooked)
1 1/2 c. skim milk
1 c. American cheese
1 T. butter
1 T. flour
Salt and pepper (to taste)

Cook macaroni and drain. Stir in flour, butter, salt, pepper and milk. Place in casserole, top with cheese (low fat if available), and sprinkle with paprika. Bake in 350° oven for 45 minutes or until brown and bubbly. 190 calories per 2/3 cup.

DEVILED EGGS (LOW CALORIE)

4 hard boiled eggs
1 T. tomato juice
1 1/2 tsp. vinegar
1 tsp. onion (grated)
1/2 tsp. dry mustard
1/2 tsp. salt
1/8 tsp. pepper
1/8 tsp. sweetener (liquid)
Dash of chili powder

Halve eggs, remove yolks to bowl. Mash yolks and add all ingredients. Mix well. Press yolk mixture back into cavity of egg whites.

CASSEROLE (LOW CALORIE)

1 small head cabbage
1 lb. hamburger
1 small onion (chopped)
1/3 c. rice (uncooked)
1 can tomato soup
1 can water

Chop cabbage in large pieces, place in bottom of greased baking dish. Brown meat and onion, pour off all fat and stir in uncooked rice. Place this mixture over cabbage and cover all with tomato soup and water. Bake in 350° oven at least an hour.

More water can be added as needed.

VEGETABLE SOUP STOCK (LOW CALORIE)

4 c. water
2 c. celery and leaves (chopped)
1 large onion (chopped)
1/2 c. cabbage (chopped)
1/4 tsp. monosodium glutamate
1 carrot (diced)
6 peppercorns
1 1/2 tsp. salt
1 bay leaf
2 1/4 c. tomato juice

Combine all ingredients in 3 quart saucepan. Simmer, covered, about an hour. Strain. Serve hot as bouillon. No calories.

Continued Next Page.

VEGETABLE SOUP STOCK (Continued)

Add 1/4 cup any vegetable to 1 cup stock for low calorie soup.

PRACTICALLY NO CAL SOUP

12 oz. tomato juice
2 c. water
3 c. cabbage (chopped)
1 c. celery (chopped)
1 c. green beans
Salt and pepper and garlic (to taste)
1/2 c. onion (chopped)
1 tsp. parsley
1 dried pepper (optional)
1 T. beef bouillon
1 tsp. artificial sweetener

Combine all ingredients in large kettle. Bring to boil over medium heat. Reduce heat so it will just simmer. Continue to simmer for 2 hours. Can be frozen in 1 cup serving portions if desired.

CHILI SOUP (LOW CALORIE)

1 lb. lean ground beef
1 (No. 303) can tomatoes
1 can tomato soup or tomato puree(
4 medium onion (chopped)
2 T. oil
1 small can red beans
Chili powder (to taste)

Heat non-stick fry pan and sprinkle lightly with salt. Pan fry ground beef and drain on paper towel. Heat oil slowly in another skillet and cook chopped onions until golden. Add beef, tomatoes, tomato puree' (or soup) and beans. Simmer until thick. Add chili powder as desired.

Green beans may be added instead of red beans. 150 calories per 1 cup.

BORSHT (LOW CALORIE)

2 c. potatoes (finely diced)
2 c. carrots (finely diced)
3 c. cabbage (chopped)
1 large onion (diced)
1 1/4 c. water
1 can (2 c.) stewed tomatoes

Peel and dice potatoes and carrots. Cover with water, add salt to taste and cook until done. Place cabbage and onion with 1 1/4 cup water in large skillet and simmer until tender, add tomatoes and simmer another 10 minutes. Do not drain potatoes and carrots, but add all to cabbage mixture and simmer until flavors are blended, 30 minutes. 5 large servings, 107 calories each.

SHERBET SHAKE (LOW CALORIE) Mrs. D. D. Messman

1/2 c. orange sherbet 2 c. skimmed milk

Blend sherbet and milk in electric blender at low speed until smooth. Divide into 2 glasses. 140 calories per serving.

LOW CAL SANDWICH HINTS Mrs. D. D. Messman

1. Slice bread very thin. Do not use spread on bread. Use moist filling instead.

2. Lettuce makes sandwich fuller without adding calories.

3. Crumbled bacon and chopped sweet gherkins moistened with cottage cheese; use as spread.

4. Add minced celery, chopped onions, salt and a bit of cottage cheese, spread on thinly sliced bread.

5. Chopped canned shrimp and apple can be used as salad or mixed with a bit of low-cal mayonnaise and curry can be used as sandwich spread.

TWO CALORIE WHIPPED TOPPING (LOW CALORIE)

1 tsp. plain gelatin
1/2 c. non-fat dry milk
2 inch piece lemon peel
1 tsp. liquid sweetener
1 T. cold water
1/4 lemon (peeled)
1 tsp. vanilla
1/2 c. ice water

Sprinkle gelatin over cold water. Dissolve over hot water. Liquify first 7 ingredients 60 seconds (in blender). Chill until cool. Add ice water and whip 3 minutes or until it peaks, stopping every 30 seconds to push ingredients to blades.

Makes 2 cups, 2 calories per tablespoon.

CHOCOLATE SAUCE

2/3 c. water
Sugar substitute to equal 3 to 4 T. sugar
1 T. corn starch
1/3 c. cold water
3 T. cocoa
Pinch of salt
1/2 tsp. vanilla

Bring water and sweetener to boil. Remove and add corn starch dissolved in 1/3 cup water. Stir in cocoa. Cook again on low heat until boiling, then remove and add salt and vanilla.

Yield: 7/8 cup, 7 calories per tablespoon.

DIETERS DIP (NEED BLENDER)

1 c. cottage cheese
1/4 c. skim milk
1 tsp. horseradish
Dash of Worcestershire sauce
Dash of garlic salt
Dash of celery salt
2 radishes (cut in half)
1 stalk celery
1 carrot
1/2 green pepper
1/2 medium onion

Place cottage cheese, milk, horseradish, Worcestershire sauce, garlic and celery salt in blender. Cover and process until smooth. While blender is running, slowly add halved radishes, 2 inch pieces of celery, 2 inch chunks of carrot, 2 inch pieces of pepper and onion. Makes 1 cup, 308 calories in all.

BEET RELISH (LOW CALORIE)

3 medium beets (ground raw)
3 medium onions (ground raw)
1 stalk celery (ground raw)
4 tsp. vinegar
1 T. sweetener
1 T. water

Grind all ingredients and mix together. If sugar is used, don't add water and count extra calories for sugar used. Add sweetener to taste.

PANCAKES (LOW CALORIE)

3 eggs (separated)
3/4 c. cottage cheese (sieved)
1/4 tsp. salt
1/4 c. flour
1/2 c. skim milk

Combine all ingredients except egg whites and beat until smooth. Beat egg whites until stiff. Fold into first mixture. Cook on non-stick griddle at slightly lower temperature than ordinary pancakes. 16 calories per 4 inch pancake.

We exaggerate misfortune and happiness alike.
We are never so wretched or so happy as we say we are.

LUNCHEON MUFFINS (LOW CALORIE)

1 c. flour
1 tsp. baking powder
1/2 tsp. salt
5 T. water
1 tsp. orange peel (grated)
1 tsp. cinnamon
1 tsp. cream of tartar
5 egg whites
3 T. sugar
1/4 tsp. almond flavoring

Sift flour, add baking powder, cinnamon, salt. Sift again. To unbeaten egg whites, add water and beat until stiff. Beat in sugar. Fold dry mixture lightly into egg whites. Sprinkle salt and cream of tartar in, then beat. Add orange peel and flavoring. Pour into greased muffin tin. Bake at 375° for 20 to 25 minutes. Makes 12 muffins, 36 calories each.

JIFFY WAFFLES (LOW CALORIE)

3/4 c. cake flour
2 tsp. baking powder
1/4 tsp. salt
3/4 c. skimmed milk
2 egg whites

Sprinkle dash of salt on egg whites and beat until stiff but not dry. In blender place milk with flour and salt on top; beat until smooth. Add baking powder and beat a few more seconds. Pour batter into bowl. Lightly fold in egg whites. Bake until crisp and brown in pre-heated waffle iron. Do not stir batter.

As the waffles take extra long to finish cooking, do not remove them from iron for a little while after they stop steaming. Makes 10 waffles, 40 calories each.

PIZZA (LOW CALORIE)

3/4 lb. ground beef
1/2 small onion (chopped)
6 English muffins
12 thin slices Mozzarella cheese
8 oz. tomato sauce
Dash of basil
Dash of oregano
Dash of fennel seed

Brown ground beef and onion. Split muffins and toast lightly. Place on foil covered cookie sheet. Spread tomato sauce and ground beef mixture on muffins. Sprinkle on basil, oregano and fennel and top with cheese. Bake at 375° for 10 to 15 minutes.

For variety, add green pepper or mushrooms. Makes 12 servings, 110 calories each.

MEATLESS PIZZA (LOW CALORIE)

1 English muffin
1/8 slice Provolene cheese
1/8 slice Mozzarella cheese
2 T. tomato sauce

Cut English muffin in half and scrape out gummy center leaving just crisp shell. Top with cheese, Mozzarella on top. Spoon on tomato sauce and sprinkle with oregano, onion salt, pepper and salt to taste. Broil until bubbly. Garnish with bits of anchovy, mushrooms, sliced hard boiled egg or strips of green pepper.

Makes 1 serving, 80 calories.

PEANUT BUTTER COOKIE (LOW CALORIE)

3 1/2 tsp. liquid sweetener
1 T. butter or oleo (melted)
1/2 c. peanut butter
2 eggs (slightly beaten)
1 c. flour (sifted)
1/2 c. skimmed milk
1/4 tsp. baking powder

Add sweetener to shortening, add peanut butter. Blend thoroughly. Add eggs; blend. Alternately add flour and milk, blend well. Bake on ungreased pan at 375° for 15 minutes. 35 calories per cookie.

DATE NUT ROLLS (DIABETIC)

2 lb. dates (pitted)
Angel Flake coconut
1 1/2 c. walnuts (finely ground)

Grind dates in food grinder, using fine blade. Combine with ground nuts, using hands to blend. Shape into rolls 1 1/2 inch long the size of your finger. Roll in Angel Flake coconut.

HOMEMADE DIET JELLO

Mrs. D D Messman

1/2 tsp. Kool-Aid (flavor desired)
1 tsp. plain gelatin
1 T. cold water
1 tsp. artificial sweetener
1 c. boiling water

Soak gelatin in cold water, add Kool-Aid, sweetener, add boiling water. Stir until dissolved. Cool and put in refrigerator to set. 9 calories.

We live in the present, we dream of the future, but we learn eternal truths from the past.

STRAWBERRY ANGEL ROLL (LOW CALORIE) Mrs. William Ortgies

1 angel food cake (mixed from "scratch" or mix)
1 (10 oz.) pkg. frozen strawberries
2 T. lemon juice
2 T. corn starch
1/8 tsp. salt

Line 11x16 inch jelly roll pan (cookie sheet with sides) with wax paper. Mix average 13 egg angel food or use a package mix. Spread in pan and bake at 400° for 15 to 20 minutes. Remove from oven, let cool 5 minutes. Turn out on waxed paper or towel. Roll the long way. Handle lightly as possible; cool.

Add lemon juice (fresh preferred) to strawberries, let stand until thawed. Drain. Add corn starch and salt to juice and cook until clear. Fold strawberries into juice mixture (cooled) and spread over unrolled angel cake roll. Reroll. Slice and serve.

98 calories per serving.

CHOCOLATE NUT BROWNIES (LOW CALORIE)

1 square unsweetened chocolate
1/3 c. margarine
1 T. liquid sweetener
2 tsp. vanilla
2 eggs
1 c. cake flour (sifted)
1/2 tsp. salt
1/2 tsp. baking soda
1/2 c. nuts (chopped)

Melt chocolate and margarine in saucepan over low heat. Remove from heat, add sweetener, vanilla and eggs. Stir until well blended. Add flour, salt and soda, mix until blended. Stir in nuts. Pour into 8 inch square pan, well greased. Bake at 325° for 20 to 25 minutes. Cut in 32 pieces.

54 calories per piece.

OATMEAL COOKIES (LOW CALORIE)

1/2 c. butter
1 1/2 T. sugar substitute
1 1/2 c. flour
1/4 tsp. salt
1/2 tsp. cinnamon
2 c. quick cooking rolled oats
1/2 c. skimmed milk
2 tsp. vanilla
1/4 c. applesauce (unsweetened)
1 egg
1/2 tsp. baking soda
1/2 tsp. cloves (optional)
1/2 c. raisins

Bake on greased cookie sheet at 375° for 12 to 15 minutes.
Yield: 50 cookies, 50 calories each.

CHOCOLATE CHIP COOKIES (LOW CALORIE)

1/2 c. butter or oleo
2/3 c. Sprinkle Sweet
1 egg
2 tsp. vanilla
1 1/4 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 c. water
1/2 c. chocolate chips
1/4 c. nuts (chopped)(optional)

Cream shortening and sweetener for 2 minutes on high speed until light and fluffy. Add egg and vanilla. Beat 1 minute at high speed, scraping sides of bowl. Add dry ingredients and water. Blend well, beat 1 minute at medium speed, scraping sides of bowl. Stir in chocolate chips and nuts.

Drop by teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake at 400° for 10 to 12 minutes. Yield: 48 cookies, 44 calories each.

PEANUT BUTTER CANDY (DIABETIC)

2 T. peanut butter
2 T. raisins
2 T. milk
1 medium sized graham cracker
1/2 tsp. sweetener
1 tsp. vanilla

Cream peanut butter until smooth. Add 1 tablespoon milk, mix well. Add raisins, mix well. Break up cracker and mix with other ingredients. Add other tablespoon milk. Add sweetener and vanilla, mix well. Form into balls or make into bar shaped pieces.

COFFEE CAKE (DIABETIC)

1/4 c. skim milk
1/3 c. butter or oleo
1 tsp. salt
1 1/2 tsp. Sucaryl or 12 tablets (crushed)
2 pkgs. dry yeast
1/2 c. lukewarm water
2 eggs (beaten)
3 c. flour (sifted)
1/3 c. walnuts (chopped)

Scald milk, add butter, salt and sweetener. Stir until butter is melted. Cool to lukewarm. Dissolve yeast in warm water and add to milk mixture. Add beaten eggs and sifted flour; mix well. Put into 9 inch square cake pan. Let rise, covered, in warm place until double in bulk. Scatter nuts over top with light sprinkling of powdered sweetener and cinnamon. Bake 20 minutes at 400°.

DIET AIDS

1. Throw out allfattening treats (or give them away). The fewer temptations around the easier it is to resist "just one".

2. Keep busy. If you tend to nibble, occupy your hands with knitting, mending or crossword puzzles.

3. Perk up the table and diet fare with a colorful centerpiece, tangy relishes.

4. Take small bites and eat slowly. You will feel like you have eaten more and your stomach will have time to signal you are full.

5. Avoid lunch and dinner invitations for the first few weeks.

6. Have snapshots taken to show how you look in a tight dress or a swim-suit.

7. Stamp out boredom. Plan a whole list of odd jobs. Do one everytime you want a snack.

8. Walk away from the refrigerator when hunger pangs strike. A restful walk or casual bike ride will take you far from snacks.

9. Get 8 hours sleep. You will have more willpower if you are well rested.

10. Panbroil meats in a skillet with a non-stick finish so you won't have to add fat.

11. Serve the hearty vegetables. Beets, carrots, peas, onions, winter squash and turnips have only 40 calories per 1/2 cup.

12. Drain oil from canned tuna, put in strainer and run hot water over tuna, it will cut its calories by 1/3.

13. For cream sauces and sauteing foods, use half the usual amount of fat and substitute skimmed for whole milk.

14. Bouillon makes a fine clear gravy for meats and has practically no calories.

Continued Next Page.

DIET AIDS (Continued)

15. Season with herbs or spices instead of butter or margarine. Rosemary, thyme, poultry seasoning and sage all add flavor but no calories to main courses, vegetables.

16. Drain all fat from meat loaf when you remove it from the oven.

17. In any recipe that uses hamburger, brown your hamburger and drain away fat that has cooked out before combining with other ingredients.

18. Neufchatel cheese has 32% fewer calories than regular cream cheese.

NIBBLER TRAY OF LOW-CALORIE GOODIES

Shrimp and Apple Ball: Spear cooked shelled shrimp with toothpicks and stick into a large apple. Serve with chili sauce for dipping.

Use Shrimp-Apple Ball and surround with: Curried ripe olives (to low-calorie Italian dressing, add curry powder to taste. Pour over drained olives, refrigerate overnight, or for several hours, stirring occasionally. Drain and serve.)

Herbed Tuna: Break water-packed tuna into large chunks and marinate in low-calorie French dressing. Garnish with snipped parsley and chopped chives.

Topped Cucumber Slices: Top cucumber slices with Neufchatel cheese and pimiento strips.

Ham Rolls: Roll thin slices of cooked ham, salami or other sliced cold meats around cooked asparagus spears or slices of apple, melon, celery, cucumber or chicken.

Stuffed Celery Stalks: fill small celery stalks with cottage cheese seasoned with onion salt. Sprinkle with poppy seeds.

Swiss-Cheese Pepper Squares: Toss together short, thin strips of Swiss cheese and green pepper, low-calorie mayonnaise, salt, pepper. Trim crusts from pumpernickel bread slices; cut into squares (quarters). Top with Swiss cheese mixture.

Continued Next Page.

NIBBLER TRAY OF LOW-CALORIE GOODIES (Continued)

Cottage Cheese blended smooth in electric blender with a bit of water or skimmed milk, makes a tasty lower-calorie alternate for sour cream.

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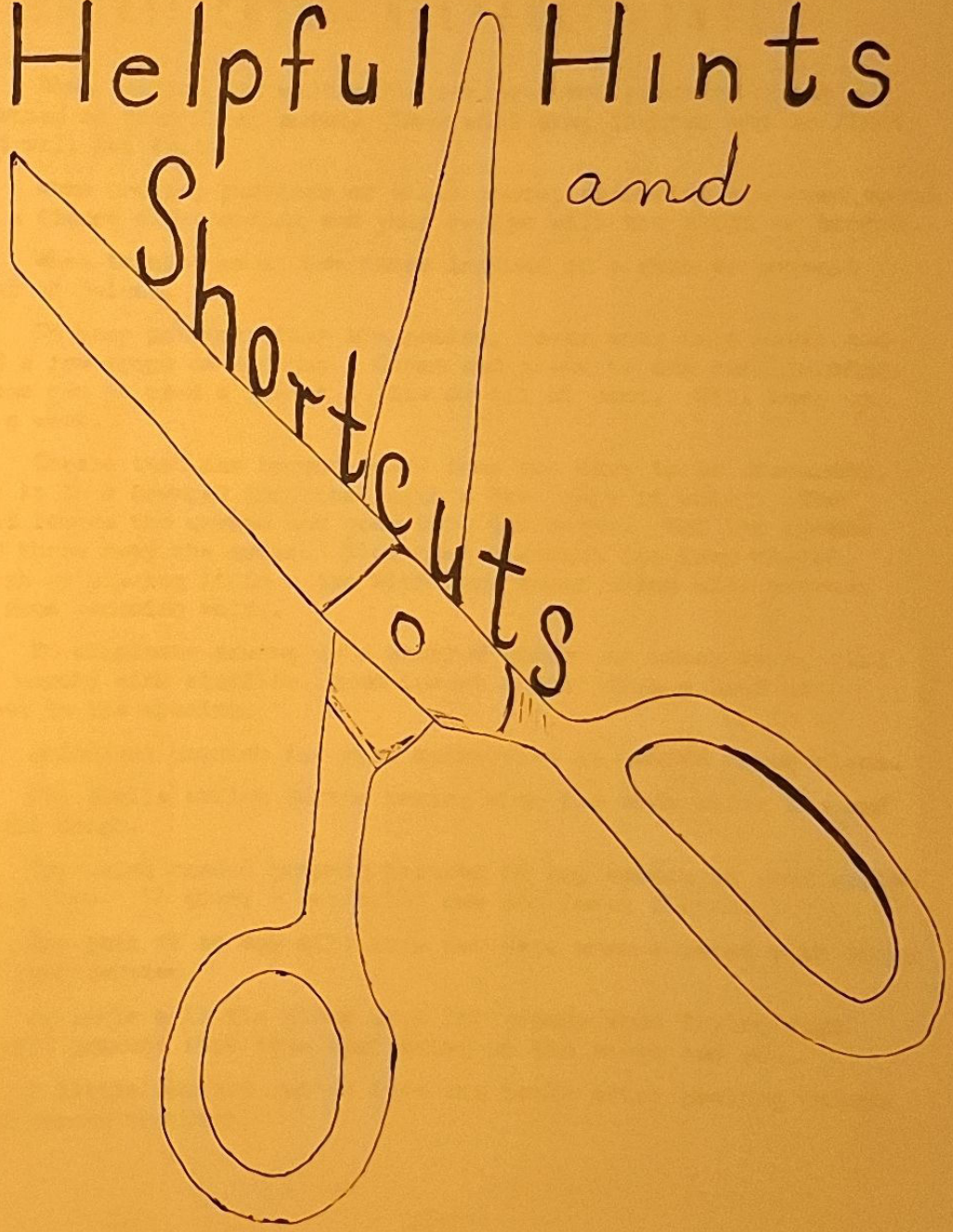
Helpful Hints and Shortcuts



SHORT CUTS - HELPFUL HINTS

When beating egg whites for meringue add powdered sugar instead of granulated sugar. They will stay lighter and so fluffy and will not fall.

When cooking puddings or white sauce, stir with a wooden spoon in a figure eight motion and your recipe will not stick or scorch.

When turning meat, use tongs instead of a fork to prevent loss of juices.

To keep potatoes that are peeled, cover with cold water and add a few drops of vinegar. Cover and place in the refrigerator. These can be used a few at a time or all at once. Will keep up to a week.

Cheese that has become moldy does not have to be discarded. Put it in a covered container with a few lumps of sugar. The mold leaves the cheese and goes into the sugar. Eat the cheese and throw away the sugar. Slow cheese eaters can keep cheese fresh by placing it in a jar with some sugar which will prevent it from becoming moldy.

To eliminate sewing up a stuffed turkey or other fowl, fill the cavity with stuffing, then insert a heel from a loaf of bread in the opening.

Delicious garnish for most casseroles is canned onion rings.

Pie shells shrink during baking when too much water is used in the dough.

Try using canned pumpkin instead of applesauce in your applesauce cake. It gives a wonderful new and tasty flavor.

The yolk of an egg will keep for days when covered with water and refrigerated.

Sprinkle a little flour into the grease when frying eggs. It will prevent them from spattering on the stove and you.

A little mustard rubbed into the hands after peeling onions will remove the odor.

Roll raisins in flour before stirring them in your cake to prevent them from going to the bottom.

An easy way to chop nuts is to place them in a plastic bag and roll with a rolling pin.

A delicious whipped cream substitute is easily made by adding a sliced banana to the whites of 1 egg and beating until stiff.

To bake potatoes quickly, place in boiling water for 10 to 15 minutes, pierce the jackets with a fork and place in the oven.

To store cookies: Crisp cookies should be kept in a container with a loose-fitting lid. Soft cookies should be stored in an earthenware jar with a tight lid.

Instead of boiling those jellies two minutes wondering if it will jell, use a candy thermometer and cook to 212°. No failure.

Freeze lemon and orange rinds after squeezing the juice. The frozen rinds are easy to grate and handy to have on hand.

To prevent soggy pie crust, brush with a thin coating of egg white, before baking crust.

To fry bacon in the oven - place bacon on a cookie sheet with sides on it and bake at 400° for 10 to 12 minutes. Do not turn bacon.

SALAD HINT: To make a good raw carrot salad, run carrots through the food chopper with 1/4 cup raisins. Use a cole slaw dressing or any other dressing to suit your taste.

REPLACE BUTTERMILK: When you purchase buttermilk, take 1 cup, put in a pint jar with a few grains of salt. Fill with 1 cup skim milk (or reconstituted dry milk). Let stand a few hours at room temperature. Put on a tight fitting lid and refrigerate until ready to use. Each time you use 1 cup, replace with skim milk, let stand at room temperature, then refrigerate. This way you are never out but always have fresh buttermilk.

FOR LIGHT FLUFFY DUMPLINGS: Have meat broth or stew to a bubbling boil. Drop dumplings onto top. Cover tightly and place in preheated 350° oven for about 20 minutes without peeking.

To keep cheese or bacon free from mold and fresh tasting, try wrapping it in a vinegar dipped paper towel.

For quick dumplings - use refrigerated biscuits.

When roasting wild duck - place a half of an apple in the body and cook for about a half hour. Remove the apple and fill with dressing. The wild taste will all go into the apple.

Cake frosting may be tinted any color by using 1/4 teaspoon of flavored gelatin. It adds color and flavor. More gelatin may be used for more flavor or color.

Do not peel pears for canning, scald them as you do tomatoes and the skins will slip off.

To help "ring around the collar" draw a heavy line of chalk over the dirt line, let stand a few minutes (15) and wash as usual.

Add a few drops of lemon juice to powdered sugar icings. This makes them very white.

In brewing tea, put a lump of sugar in the pot. If it is spilled, it will not stain.

Before icing a cake, dust it with a little flour and the icing will not run.

Bake apples in pineapple juice for something delicious.

If a recipe calls for melted shortening, place amount of shortening in the baking pan to be used and place in oven while pre-heating. Use in recipe when melted and your pan is already greased.

Save the wrappers from margarine or butter. Use to grease pans for baking or to grease freshly baked bread or rolls. The foil wrappers are good to make potatoes in. Store wrappers in container in refrigerator until needed.

Make your own cake flour by mixing 2 tablespoons of corn starch to each cup of flour and sift several times.

Instead of using a crust for your baked pumpkin, grease a baking dish and dust with corn meal. Pour in the pumpkin and bake. When cut it will come out perfectly.

If you have to warm meat for the late-comer, put it in a heavy skillet and cover completely with lettuce leaves. Cover with a tight lid and heat in a moderate oven. The meat will keep its flavor.

Remove chewing gum with the white of an egg. Even works in hair.

To keep stainless steel shiny, wipe with vinegar solution or rubbing alcohol.

To remove ballpoint pen markings from wash and wear fabrics and all washable fabrics, spray with hair spray before laundering.

If a few drops of lemon juice are added to the water that freshly cut flowers are to be put in, they will stay fresh longer.

Cold tea makes a good fertilizer for house plants.

To remove grass stains from clothes, saturate the spots with vinegar and rub until the spots disappear.

To clean soiled parchment lamp shades, dip a soft clean cloth in milk and rub the shade until it is clean. With a clean cloth, wipe dry.

To remove crayon marks from the walls, apply toothpaste, let it set for about 15 minutes. Wipe with a dampened cloth. Like magic the crayon marks will disappear.

To remove white spots or rings on varnished furniture caused by water, rub with mayonnaise and let stand. Wipe with a cloth and they will disappear.

To remove chewing gum from washable fabrics, including knits or hair, apply peanut butter. Rub in, rinse and wash.

When making griddle cakes, grease the pan for the first and after that, rub a piece of raw potato over the hot griddle. No smoking will occur.

Chill candles in the refrigerator for 24 hours before using them. They will burn evenly and will not drip.

If celery loses its crispness, place in a pan of cold water and add a slice of raw potato. Let stand a few hours and when you remove the celery, it will be crisp.

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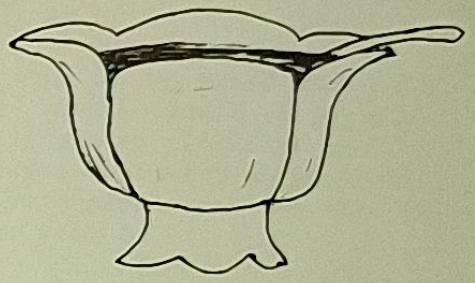
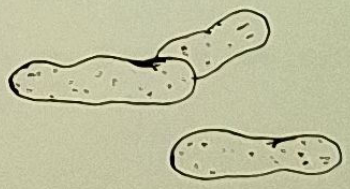
Miscellaneous





MISCELLANEOUS

DUMPLINGS - NOODLES - DRESSINGS

NEVER FAIL DUMPLINGS

Mrs. Emmitt Polage

1 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1 egg
3 T. milk

Mix and sift dry ingredients. Stir in egg mixed with milk. Stir just enough to make soft dough. Drop by small spoonfuls on top of stew making sure the dough rests on pieces of meat. Cover tightly and steam 12 to 15 minutes depending on the dumpling size. Prick the dumplings as they are removed from the stew to prevent their becoming soggy. Serves 2 to 4.

NOODLES

Evelyn Lemke

1 egg (unbeaten)
1 tsp. salt
1 T. oil
1 T. water
1 c. flour

Mix ingredients with enough flour to make a stiff dough. Roll thin. Let dry and cut.

SAUSAGE DRESSING

Selma Sander
Bruning, Nebr.

4 qts. bread cubes
1 qt. milk
1 lb. sausage meat
1 T. poultry seasoning
1/2 c. onion (chopped)
1/2 c. celery (chopped)
2 eggs (beaten)
2 tsp. salt
1/4 tsp. pepper

Soak bread cubes in milk 10 minutes. Cook sausage meat 5 minutes, drain off fat. Add soaked bread and other ingredients. Mix well. Makes 2 1/2 quarts stuffing, enough for a 10 pound turkey.

The fellow who jumps to conclusions isn't always certain of a happy landing.

STUFFING FOR ONE (5 LB.) CHICKEN OR TURKEY — Doris M. Bruning

4 c. dry bread crumbs or corn bread
1 tsp. salt
1/2 tsp. pepper
1 tsp. sage
1/2 tsp. thyme
1 1/2 c. celery (diced)
2 T. celery leaves (minced)
1/4 c. onion (chopped)
1 1/3 c. warm water or broth
1/3 c. butter (melted)

Toss together the dry ingredients and celery and onion. Add broth and butter. Mix. Spoon lightly into bird and bake according to directions for baking the fowl.

DRESSING FOR 15 — Alberta Bruning

4 eggs
1 1/2 loaves bread
1/2 c. oleo
1 onion
3 stalks celery
1 tsp. sweet basil
1/2 tsp. sage
Salt and pepper
1/4 tsp. baking powder
1 c. milk
Hot broth and meat from neck and giblets

Brown oleo, onion and celery. Combine remaining ingredients and bake for 1 hour at 350°.

SANDWICHES

CHEESE SPREAD — Mrs. Boyd Schweitzer Shickley

1 lb. cheese
1/2 c. milk
1 tsp. Worcestershire sauce
2 tsp. prepared mustard

Cube cheese into milk. Place over low heat and stir until smooth. Add Worcestershire sauce and mustard. Blend thoroughly and pour into small jars. When cooled, store in refrigerator.

The best way to serve leftovers is to someone else.

EGG SALAD FOR SANDWICHES

Doris Norder

4 hard boiled eggs
3 T. mayonnaise
2 tsp. mustard
1 tsp. onion (chopped)
1/2 tsp. salt
2 T. green pepper (chopped)

Chop eggs and add other ingredients. Use on bread. Expecially good on dark bread.

LIPTON ONION BURGER

Irene Ellermeier

2 lbs. ground beef
1 envelope Lipton onion soup mix
1/2 c. water

Combine meat with soup mix and water. Shape into 8 patties. Grill or broil until desired doneness.

HOT MEAT SALAD SANDWICHES

Mrs. Eldo Wyssman

1 c. ground meat (cooked)
1 T. pickle (chopped)
1 T. onion (chopped)
3 T. salad dressing
Salt and pepper
4 slices bread
Table fat (softened)

Combine meat, pickle, onion and salad dressing. Salt and pepper, to taste. Toast bread on one side. Spread untoasted side with table fat and salad mixture. Put sandwiches on broiler rack and broil until mixture bubbles and browns.

CHEESE-ONION SANDWICHES

Marla Dowdy

1/2 lb. Cheddar cheese (grated)
1 small onion (grated)
Stuffed green olives (chopped)
Mayonnaise (to moisten)

Toast 1 side of black, brown or rye bread. Spread untoasted side with mixture and broil until bubbly.

SHRIMP SALAD SANDWICH

Min Wilken

1 c. shrimp (deveined)
1/4 c. celery (chopped)
Onion (to taste)
1/4 c. pimiento (cut)
1 (3 oz.) pkg cream cheese
Mayonnaise

Mix all ingredients and spread on dark bread. Tomatoes may be substituted for pimiento or tuna for shrimp.

The only food that never goes up in price is food for thought.

HAM AND CHEESE ROLLS

Leona Hawks

1 can Prem
6 slices Kraft cheese
1/2 c. salad dressing
2 T. catsup
2 tsp. chili powder
1 onion (chopped)

Cut Prem and cheese into 1/4 inch cubes. Add salad dressing, catsup, chili powder and onion. Mix well and spread on 16 buns. Wrap tightly in foil. Heat in 425° oven for 15 minutes. May be frozen, then heated 25 to 30 minutes.

BOLOGNA-CHEESE SUBMARINES

Carrie Hawks

10 Coney or small buns
1 lb. bologna or minced ham (ground)
1 c. Cheddar cheese (grated)
1 medium onion (chopped fine)
1/2 c. sweet pickle relish
1/4 c. prepared mustard
2 T. mayonnaise

Mix meat, cheese, onion, relish, mustard and mayonnaise. Butter the buns. Fill with mixture. Wrap in foil. Bake in 300° oven for 30 minutes. Serve warm.

CHICKEN OR TUNA BURGERS

Ruth Meisgier
Neligh, Nebr.

1 (6 1/2 oz.) can tuna or 1 c. cooked chicken (cut up)
1 c. celery (chopped)
1/2 c. Cheddar cheese (diced)
1/2 c. ripe olives (chopped)
1/4 c. mayonnaise
1 small onion (minced)
6 to 8 hamburger buns
Salt and pepper
Paprika

Mix all ingredients (except buns). Add salt and pepper to taste. Split buns, butter and sprinkle with paprika. Fill with meat mixture. Wrap each sandwich in aluminum foil. Heat on baking sheet at 350° for 15 to 20 minutes. Serve warm.

QUICK SANDWICH

Carrie Hawks

Dark bread
Dried beef
Cheez Whiz

Mix dried beef and Cheez Whiz together. Spread on bread.

Strange how one's thoughts turn to food when there is nothing else to think of.

OPEN FACED REUBEN SANDWICH — Mrs. Emmitt Polage

1 slice white bread (toasted)
1 tsp. prepared mustard
1/4 tsp. caraway seed
2 oz. Swiss cheese (sliced)
1/2 c. sauerkraut (drained)

Spread toast with mustard. Sprinkle with caraway seed. Top with cheese and place sauerkraut over cheese. Broil about 4 minutes or until lightly browned.

SKILLET-BURGER — Linda Doll

1 lb. ground beef
1/2 c. onion (chopped)
1 tsp. celery salt
1 (8 oz.) can tomato sauce
3/4 tsp. salt
Dash of Worcestershire sauce
2 T. sugar
1/4 tsp. chili powder

Brown ground beef and onion. Add remaining ingredients. Simmer 20 minutes and serve on hamburger buns.

BEEFBURGER RAFTS — Leola Bruning

1 1/2 lbs. ground chuck
1/2 c. crumbs (bread or cracker)
1 egg
1/2 c. onion (minced)
1/2 c. milk
1 tsp. salt
1/4 c. barbecue sauce
1 pkg. frozen peas
1 c. Cheddar cheese (shredded)

Mix all ingredients. Cut a loaf of French bread in half lengthwise. Spread half of meat mixture on each half of bread. Build up along edges, making hollows in center. Spoon a package of frozen peas over hollows. Sprinkle shredded cheese over peas.

Wrap each loaf in foil and seal tightly. Freeze. Bake at 375° for 1 1/4 hours on baking sheet. Fold foil back to expose cheese the last 20 minutes.

SPREAD-A-BURGERS — Mrs. Wayne Langhorst

1 1/2 lbs. hamburger
1 tsp. salt
Dash of pepper
1 can tomato soup
1 T. mustard
1 T. Worcestershire sauce
1 tsp. horseradish

Mix ingredients. Spread on buns. Broil 4 inches below flame for 12 to 15 minutes.

BARBEQUE FOR FARM SALES

Mary Heinrichs

20 lbs. ground beef
5 onions
6 T. salt
7 tsp. black pepper
2 1/2 tsp. Tabasco sauce
14 tsp. chili powder
14 tsp. Worcestershire sauce
1 3/4 c. flour
9 c. tomatoes
6 c. catsup

Cook beef until it loses color. Chop onions and add with rest of ingredients to beef. Simmer.

BARBECUE BEEF SANDWICH

1/2 lb. ground chuck
1/2 tsp. salt
1 T. brown sugar
1 T. prepared mustard
1 1/2 tsp. Worcestershire sauce
1/4 c. catsup

Simmer all ingredients 20 minutes. Serve on buns. Makes 2 or 3 hamburgers.

BAR-B-QUES

Mary Heinrichs
Bruning, Nebr.

1 lb. ground beef
1 large onion (chopped)
1 tsp. salt
1/2 tsp. pepper
1 1/2 tsp. flour
1/2 tsp. Tabasco sauce
1/2 tsp. chili powder
1/2 tsp. Worcestershire sauce
1/3 c. canned tomatoes
1/4 c. catsup

Mix together and simmer 2 or more hours.

BAR-B-QUES

Betty Edzards
Bruning, Nebr.

1 lb. ground beef
2/3 c. onion (chopped)
1/4 c. water
2 T. catsup
1 can tomato soup
1 tsp. mustard
1 T. brown sugar
1 tsp. salt
1/4 tsp. pepper

Brown hamburger and onions. Drain off excess grease. Add rest of ingredients and simmer. Spoon on buns.

DIPS

SHRIMP DIP

Judy Otteman

1 (8 oz.) pkg. cream cheese
1/2 c. chili sauce
1/2 c. salad dressing
1/4 c. onion (chopped)
2 tsp. horseradish
1 small can shrimp (drained)

Blend cream cheese and chili sauce. Add salad dressing, onion and horseradish. Fold in shrimp. Chill.

FRESH FRUIT DIP

Elaine Biggs
Lincoln, Nebr.

1 (3 5/8 or 3 3/4 oz.) pkg. instant vanilla pudding mix
2 c. cold milk
1 c. dairy sour cream

Add pudding to 2 cups milk and beat slowly until blended. Fold in sour cream. Chill thoroughly. Serve with fresh peaches, strawberries, green grapes, cherries, blueberries, bananas, etc.

HOT CHEESE DIP

Mrs. Lenora Biggs
Lincoln, Nebr.

2 (8 oz.) pkgs. Old English cheese
1 can whole tomatoes (drained and mashed)
1 small can chilies (chopped)
2 squirts Worcestershire sauce
1 small onion

Mix and heat all ingredients enough to melt cheese.

VEGETABLE DIP

Elaine Biggs
Lincoln, Nebr.

1 pkg. Good Season Italian salad dressing mix
12 oz. sour cream

Combine dressing and sour cream and serve with carrot strips, radishes, etc.

CHIP OR CRACKER DIP

Mildred Leenerts

1 c. sour cream
1 small jar pimiento cheese spread
1 (3 oz.) pkg. cream cheese (room temperature)
1 envelope dry onion soup

Combine all ingredients together.

SWEET-SOUR DIP

Ruth Meisgeier
Neligh, Nebr.

1/4 c. sugar
2 tsp. prepared mustard
2 T. oil
1/2 c. mayonnaise
1/2 tsp. garlic powder

Stir together sugar, mustard and oil and add mayonnaise and garlic powder. This is very good served with fresh vegetables such as cauliflower, celery, carrots, etc.

CHIP-DIP

Olive Ortgies

9 stuffed olives
4 medium sweet pickles
1 small onion
1 c. mayonnaise
2 T. catsup
1/4 c. milk

Grind together olives, pickles and onion. Mix with mayonnaise, catsup and milk. Makes a little more than a pint.

CHEESE DIP

Mrs. Frank Bruning

2 c. Cheddar cheese
2 pimientos (chopped)
Green pepper (diced)
1 tsp. garlic salt
Mayonnaise

Grate Cheddar cheese, add pimientos and enough green pepper for color. Add just enough mayonnaise to hold all together.

SHRIMP PARTY DIP

Ann Hinrichs

1 c. cream of shrimp soup
8 oz. cream cheese (softened)
1/4 c. peppers (finely chopped)
2 T. onion (chopped) or
1 T. minced dry onion

With electric mixer gradually blend soup into cheese, beating until smooth. Mix in rest of ingredients; chill. Makes 2 1/3 c.

CHEESE SPREAD

Pearl Byrne

1 (8 oz.) pkg. cream cheese (softened)
1 c. Cheddar cheese (shredded)
2 tsp. pimiento
2 tsp. green onion (minced)
1 tsp. Worcestershire sauce
1/2 tsp. lemon juice

This can also be made into a cheese ball, if so double recipe. Chill before making into ball. Makes a big cheese ball for parties, Holidays, etc.

LIPTON ONION BUTTER

Irene Ellermeier

1 envelope Lipton onion soup mix
1/2 lb. butter or margarine

Thoroughly blend soup mix and butter or margarine. Makes 1 1/4 cups. Refrigerate unused portion. Use with baked potatoes or over vegetables.

BRAUNSCHWEIGER MOLD

Mary G. Bruning
Lincoln, Nebr

3 (3 oz.) pkgs. cream cheese
1 lb. braunschweiger or liverwurst
1/4 c. onion (finely chopped)
2 tsp. Worcestershire sauce
1 T. milk

Soften 2 packages cream cheese. Mix all ingredients until well blended. Pack into a bowl or mold lined with plastic wrap. Chill until firm. Unmold onto serving plate, remove plastic wrap, smooth sides of mold with spatula.

Using remaining package of cheese, pipe through a pastry tube to decorate mold. Garnish with pimiento strips and olives if desired.

PIZZA

PIZZA

Gail Lockard
Lincoln, Nebr.

1 c. warm water
1 pkg. dry yeast
3 c. flour
1 tsp. salt
3 T. cooking oil
1 pkg. Kraft Mozzarella cheese
1 1/2 lbs. hamburger
28 oz. can Contadina pizza sauce

Put yeast in water and let dissolve for 2 minutes before stirring. Add flour, salt and oil. Mix thoroughly. Knead until mixture works nicely. Cover with waxed paper and towel for 20 minutes.

Grate cheese. Fry and crumble hamburger. Work dough down into 3 equal parts. Spread on 3 (12 inch) pizza pans. Spread sauce, then hamburger, then cheese over dough. Bake at 425° for 8 to 10 minutes. Unbaked pizza may be frozen.

HAMBURGER PIZZA

Pat Houck

CRUST:

1/2 pkg. yeast
2 tsp. warm water
1 c. boiling water
2 T. shortening
1 1/2 tsp. salt
3 c. flour

FILLING:

1 T. salad oil
1/2 lb. Mozzarella cheese
1/2 lb. hamburger
1/2 tsp. salt
1/8 tsp. pepper
1/2 tsp. oregano
1/2 small onion
1/2 c. Parmesan cheese (grated)
1 can tomato sauce
1 can tomato paste

Soften yeast in warm water. Pour boiling water over shortening and salt; cool. Add yeast and 1/2 cup flour to shortening and beat smooth. Add remaining flour and mix. Place in greased bowl and let rise until double in bulk. Divide dough into 2 equal parts. Pat 2 rounds about 12 inches across, making thicker rim around the edge to hold filling in. Brush top of rounds with salad oil.

Lay Mozzarella cheese on dough. Place bits of hamburger on cheese. Add salt, pepper, oregano and onion to sauce and paste. Sprinkle with Parmesan cheese. Drop salad oil over pizza.

Bake at 450° for 25 to 30 minutes.

RUNGAS

Jeri Rippe

FILLING:

1 medium size cabbage
3 medium onions
1 lb. hamburger
1 tsp. pepper
2 tsp. salt

DOUGH:

1 pkg. dry yeast
1/2 c. warm water
2 c. milk
5 T. sugar
1 T. salt
6 T. shortening (melted)
7 to 8 c. flour

Grate cabbage and onion. Put cabbage, onions, hamburger, salt and pepper in skillet. Cook over low heat, stirring often for 20 minutes; cool.

Dissolve yeast in water. Scald milk, add sugar, salt and

Continued Next Page.

RUNGAS (Continued)

shortening. Cool to lukewarm. Add yeast mixture and 1/2 of flour. Beat until smooth. Mix enough flour for soft dough. Knead until smooth. Let rise until double in bulk; punch down. Roll dough 1/4 inch thick. Cut into 5 or 6 (1 inch) squares. Place a large teaspoon of filling on each square. Bring corners together and pinch seams closed. Place seam side down on greased pan.

Bake in 375° oven for 20 minutes or until brown.

RUNGAS

Janice Ellermeier Rubin
Mrs. Tom Ortgies

DOUGH:

2 c. warm water
2 pkgs. active dry yeast
1/2 c. sugar
1 1/2 tsp. salt
1 egg
1/4 c. margarine (melted and cooled)
6 1/2 c. flour

HAMBURGER MIXTURE:

1 1/2 lbs. hamburger
1/2 c. onion (chopped)
3 c. cabbage (shredded)
1/2 c. water
1 1/2 tsp. salt
1/2 tsp. pepper
Dash of Tabasco sauce

For dough: Mix water, yeast, sugar and salt until dissolved. Add egg and shortening. Stir in flour. Refrigerate 4 hours. Roll dough into oblong shape and cut into 16 squares. Divide hamburger mixture between squares. Pull 4 sides together, press edges together. Place on greased cookie sheet and bake 20 minutes at 350°.

Hamburger mixture: Brown onion and hamburger. Pour off excess grease. Add cabbage and seasonings and water; simmer 15 to 20 minutes. Cool completely before putting on dough and baking.

PARTY SAUSAGES

Ann Hinrichs

2 pkgs. brown and serve sausage or smaller precooked sausages
1/4 c. sugar
3 1/4 tsp. curry powder
1 T. molasses
1/2 tsp. salt
1/8 tsp. ginger
1 c. cranberry sauce
1/4 c. vinegar
3/4 tsp. Worcestershire sauce

If brown and serve sausages are used, cut in half, brown and drain well.

Mix sugar, spices, cranberry sauce, vinegar, molasses and

Continued Next Page.

PARTY SAUSAGES (Continued)

Worcestershire sauce. Heat together. When hot, add sausages. Can be kept hot in fondue pan.

SAUCES

TERRIYAKI SAUCE

Gloria Bumgarner

1/4 c. soy sauce
2 T. honey
2 T. vinegar
1 T. ginger
1/4 tsp. garlic powder or salt
1/4 c. Wesson oil

This is especially good for deer round steak. Pour over meat. Let stand several hours, turning every hour. Broil over hot coals.

MARINADE FOR VENISON

JoAnn Ellermeier Hohensee
Blair, Nebr.

1/2 c. salad oil
1/3 c. lemon juice
1 tsp. instant minced onion
1 tsp. Worcestershire sauce
Salt and pepper

Mix all ingredients in a flat pan. Let deer or antelope roast or steaks marinate in mixture for several hours or overnight. Turn occasionally. Cook over charcoal grill or in oven. The marinade tenderizes the meat and helps prevent dryness.

WHITE SAUCE MIX

1 c. all purpose flour
4 c. dry milk
4 tsp. salt
1 c. butter or oleo (cut up)

Mix flour, milk and salt. Add butter and mix with hands or pastry blender until crumbly. Place in glass jar or other container with lid and keep in refrigerator.

For a thin sauce mix 1/3 cup mixture with 1 cup milk. For a medium sauce mix 1/2 cup mixture with 1 cup milk. For a thick sauce mix 1 cup mixture with 1 cup milk. Combine required amount in a heavy pan over medium heat and cook until thickened, stirring frequently, about 2 minutes.

Every story has three sides - yours, mine and the facts.

CHEESE SAUCE

Betty Edzards
Bruning, Nebr.

1 can Cheddar cheese soup
1 lb. American cheese (grated)
1 c. milk

Combine ingredients in saucepan over low heat. Stir until cheese is melted and well blended. Use for fondue or to spoon over cooked vegetables or for macaroni and cheese.

HOT CHOCOLATE SAUCE

Stella Vorderstrasse
Alexandria, Nebr.

3/4 c. sugar
1/4 c. butter
2 (2 oz.) envelopes choco-bake
2 T. corn syrup
Dash of salt
1/4 c. milk
2 tsp. vanilla

Combine sugar, butter, choco-bake, syrup and salt in saucepan. Cook over moderate heat, stirring until blended. Add milk and bring to a boil, stirring constantly until thickened. Remove from heat. Stir in vanilla. Serve warm over ice cream.

CHEESE FONDUE

June Hineline
Bakersfield, Calif.

2 T. butter
1/4 c. flour
1 c. milk
1/4 tsp. garlic salt
1/4 tsp. onion salt
1 T. Worcestershire sauce
1/2 lb. longhorn white cheese
1/2 lb. sharp Cheddar
1/4 c. dry white wine (optional)

Make white sauce of the butter, flour and milk in a fondue pot, add seasonings. Grate the cheese and gradually add to the white sauce. Stir in figure '8' motion, until cheese melts. Wine is optional. Stir until blended, about 10 minutes.

Serve with French bread cubes, carrot and celery sticks, apple and raw vegetables in bite-size pieces.

Nutrition is an inexact science: It cannot explain how teenagers manage to thrive on hamburgers and Coke.

SNACKS

CARAMEL CORN

Doris A. Philippi
Mrs. Harry Schoenholz; Doris Norder

2 sticks margarine
1 tsp. salt
1/2 c. white syrup
1 tsp. soda
2 c. brown sugar
1/4 tsp. cream of tartar
8 qts. corn (popped)

Mix butter, syrup and brown sugar. Boil 6 minutes, stirring constantly. Take off heat and add cream of tartar, salt and soda. Stir until foamy. Pour over popped corn. Mix well. Put on cookie sheets. Bake 1 hour at 200°, stirring every 15 minutes. Store in tight containers. Add salted peanuts for Cracker-Jacks.

NEVER FAIL POPCORN BALLS

Irene Ellermeier

1 stick margarine
1 pkg. marshmallows
2 to 3 qts. corn (popped)

Melt margarine and marshmallows. Pour over popped corn, shape into balls. As mixture cools, it gets a bit sticky. Wet hands slightly before shaping.

POPCORN CRUNCH

Marla Dowdy
Lorraine Philippi

2 qts. corn (popped)
1 c. peanuts (optional)
1 1/3 c. pecans
2/3 c. almonds
1 1/3 c. sugar
1 c. margarine
1 tsp. vanilla
1/2 c. clear Karo syrup

Cook sugar, margarine and syrup in 1 1/2 quart heavy pan. Bring to a boil, keep stirring. Boil 10 minutes over medium heat. Remove from heat and add vanilla. Pour over corn and nuts and mix well to coat. Break apart and store in tightly covered container.

It isn't travel that's broadening - it's all that rich foreign food.

SWEET POPCORN — Mrs. Harry Schoenholz

1 c. sugar
1/2 c. white syrup
2 T. vinegar
1 T. margarine (slightly rounded)
1/2 tsp. soda
3 qts. corn (popped)

Boil to soft ball stage. Add soda. Beat, then pour over popped corn. Stir until popcorn is all covered.

POPCORN CRISPS — Mildred Leenerts

2 qts. corn (popped)
1 egg white (slightly beaten)
1/2 c. sugar
1 tsp. cinnamon
1/2 tsp. salt

Butter a 12x15 inch shallow pan. Spread popped corn over bottom of pan. Combine remaining ingredients and drizzle over corn, stirring with fork until well coated. Bake at 300° until crispy, stirring occasionally.

GRANOLA (HEALTH FOOD) — Ella Norder

4 c. oatmeal (quick)
1 1/2 c. unsweetened coconut (shredded)
1 c. fresh wheat germ
1 c. walnuts (chopped)
1 c. sunflower seeds (hulled)
1/2 c. sesame seeds
1/2 c. vegetable oil (soy, sesame or safflower
1/2 to 2/3 c. honey
1 tsp. vanilla

Heat oil, honey and vanilla. Add this to the rest of ingredients. Spread on oiled cookie sheet (with sides). Bake at 325° about 15 minutes. Stir to brown lightly; cool. Add 1 cup seedless raisins and 1 to 1 1/2 cups snipped dates. Store in covered containers. Eat as breakfast cereal or as a snack food.

SNACKS — Mrs. Eldo Wyssman

1 large pkg. Cheerios
1 pkg. stick pretzels
1 box Rice Chex
1/2 lb. oleo
2 T. Worcestershire sauce
1 tsp. savor salt
1 tsp. garlic salt

Mix all ingredients. Bake 2 to 3 hours between 200 and 250°. Stir every 1/2 hour.

Why is a cook book exciting? Because it has many stirring events.

FROZEN POPS

Maria Nedza
Belvidere, Nebr.

1 pkg. Jello (any flavor)
1 pkg. Kool-Aid
3/4 to 1 c. sugar
2 c. boiling water
2 c. cold water

Dissolve Jello and Kool-Aid in boiling water. Add cold water. Pour into Tupperware popsicle makers and freeze. Makes 18.

DRINK MIXES

HOT CHOCOLATE MIX

Mrs. Wayne Langhorst

8 c. dry milk
3 1/2 c. dry cream
2/3 c. powdered sugar
1 lb. box chocolate milk mix

Mix all ingredients well. Add 1/3 cup mix to 1 cup boiling water.

COCOA MIX

Irene Ellermeier
Doris Norder

1 (8 qt.) box powdered milk
1 (7 oz.) jar Pream
1 c. powdered sugar
1 (1 lb.) box Nestle's mix

Mix all ingredients together and store in airtight container. Use 1/3 to 1/2 cup per serving with boiling water.

COCOA-MOCHA

Mrs. Selma Sander

1/3 c. sugar
1/3 c. cocoa
2 T. instant coffee
1/2 tsp. cinnamon
4 c. milk

Combine sugar, cocoa, coffee and cinnamon in a saucepan. Gradually blend in 1 cup milk and bring mixture to boiling point, stirring constantly. Reduce heat and blend in 3 remaining cups of milk and heat to serving temperature. Makes 1 quart.

COCOA MIX

Mary Heinrichs

3 c. dry powdered milk
1 c. sugar
1/3 c. cocoa
1/2 tsp. salt
Dash of cinnamon

Mix all ingredients. Use 6 level tablespoons per cup of hot water.

INSTANT HOT COCOA

Maria Nedza
Belvidere, Nebr.

10 c. dry powdered milk
3 c. Nestle's Quik
1 (6 oz.) jar Pream
1/2 c. powdered sugar

Mix thoroughly in large bowl. Store in covered container. Use 1/4 cup cocoa mix to 1 cup boiling water; more or less to taste.

PUNCH

THREE FRUIT PUNCH

Mrs. Eldo Wyssman

2 (6 oz.) cans frozen orange juice
2 (6 oz.) cans frozen lemonade
6 c. water
1 (46 oz.) can pineapple juice
1 c. sugar
2 (12 oz.) bottles ginger-ale

Combine orange juice and lemonade. Add water and pineapple juice. Stir in sugar. Add ginger-ale just before serving. Makes 3 1/2 quarts.

PUNCH

Mrs. Don Dirks

3 qts. Hawaiian Punch
1 bottle Tom Collins mix
3 qts. frozen orange juice
12 bottles ginger-ale

Mix punch, Tom Collins mix and frozen juice. Add ginger-ale and ice just before serving. Serves 150.

PUNCH

Velma Bringewatt

4 pkgs. lemonade Kool-Aid
3 c. sugar
8 qts. water
2 (6 oz.) cans frozen orange juice
1 qt. ginger-ale or 7-Up
1 qt. lemon-lime soda

Combine Kool-Aid, sugar, water and orange juice. Add soda and ginger-ale just before serving. Serves 50.

He who laughs last probably didn't get the joke.

RUSSIAN TEA

Elaine Biggs
Lincoln, Nebr.

1 large can frozen lemonade
1 large can frozen orange juice
1 (48 oz.) can pineapple juice
Constant Comment tea

Dilute lemonade and orange juice according to directions on can. Use enough Constant Comment tea for 10 cups when brewed in 4 cups of water. Heat all ingredients together and serve.

Garnish with orange and lemon slices if desired. This can be stored and reheated.

PUNCH RECIPE

Shirley Middendorf
Lincoln, Nebr.

6 pkgs. raspberry Kool-Aid
2 (46 oz.) cans pineapple juice
1 (46 oz.) can orange juice
2 (6 oz.) cans lemonade
6 c. sugar
12 qts. water
1 qt. 7-Up

Combine all ingredients. Serves 100 people.

WEDDING PUNCH

Mrs. Ernest Sander

1 (6 oz.) pkg. lemon Jello
2 c. boiling water
2 large cans frozen lemonade
3 qts. 7-Up
1/2 gal. lemon sherbet

Dissolve Jello in boiling water. Add lemonade diluted according to directions on can. Add 7-Up and sherbet shortly before serving. Serves 65.

GREEN PUNCH

Mary Heinrichs

1 (6 oz.) can frozen lemonade
2 (6 oz.) cans frozen limeade
2 c. cold water
1 large bottle ginger-ale
1/4 pkg. green Kool-Aid

Mix ingredients and make a quart mold of frozen green Kool-Aid to float in center of punch bowl.

Whenever you entertain the bunch,
Always plan to have a punch.

PINK PUNCH — Mary Heinrichs

1 pkg. raspberry Kool-Aid
3 c. pineapple juice
1/2 small can frozen lemonade
1 can frozen orange juice
1 c. sugar
1 qt. ginger-ale
4 qts. water

SUNSHINE PUNCH — Maria Nedza, Belvidere, Nebr.

1 (46 oz.) can pineapple-grapefruit drink
1 (6 oz.) can frozen lemonade
1 (6 oz.) can frozen limeade
6 (10 oz.) bottles 7-Up

Mix and serve. Have ingredients chilled before mixing.

SPICED TEA — Maria Nedza

2 c. Tang
1 pkg. Wyler's lemonade mix
2 c. sugar
3/4 c. instant tea
2 tsp. cinnamon
1 tsp. cloves

Mix well and use 2 teaspoons per cup of boiling water.

WITCHES BREW PUNCH — Delores Doll

1 c. orange juice
1/4 c. lemon juice
2 c. cranberry juice
1 c. pineapple juice
2 c. apple cider
2 large bottles ginger-ale

Pour all fruit juices together in a large container and chill at least 2 hours. Before serving, add ginger-ale and ice.

Serves 30 (4 oz.) cups.

Whenever a bowl of punch we make,
Four striking opposites we take,
The strong, the weak, the sour, the sweet.
Together mixed, most kindly meet.

MISCELLANEOUS

FINGER PAINTS

Mrs. Paul Schellpeper
Fairmont, Minn.

1/2 c. corn starch
1 c. cold water
1 pkg. unflavored gelatin
2 c. hot water
1/2 c. soap flakes or powdered detergent
Food coloring

Combine corn starch and 3/4 cup cold water in saucepan. Soak gelatin in remaining 1/4 cup cold water. Stir hot water gradually into corn starch mixture. Cook over low heat until clear. Blend in gelatin. Stir in detergent and color until dissolved.

To make different colors, omit coloring until after pouring mixture into jars and then add a different color to each jar. Use freezer paper for finger-painting.

CHILDREN'S PLAY DOUGH

Stella Vorderstrasse
Alexandria, Nebr.

1 c. flour
1/2 c. salt
3 tsp. powdered alum
1/2 c. water
Food coloring

Mix all ingredients over medium heat, stirring until a ball forms. Knead dough until smooth. Store in plastic or glass container.

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GENERAL PUBLISHING AND BINDING

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